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75 Recipes for Perfect **Autumn Baking**

APPLE OF OUR EYE

Apple Cider Doughnuts

page 109

Fall Favorites: **Pecan Pie and Pumpkin Muffins**

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table of contents

17 **Hot from the Oven:** The Baker's Bookshelf

Featuring some of our favorite cookbooks coming out this fall, this collection will be a beautiful addition to your bookshelf and recipe repertoire

21 **Baker Spotlight:** The Next Generation

As part of a local elementary school's Passion Project, Brian Hart Hoffman went back to school to mentor budding baker Ellie in our community

23 **From the Pantry:** Pumpkin

From canned to fresh to the famous spice, we give you the ins and outs of baking with fall's favorite gourd

27 **Back of the Box:** Pecan Pie

A decadent twist on pecan pie—originally made famous by a recipe released by Karo® Corn Syrup—our take involves chocolate toffee and a pecan-packed crust that can't be missed

29 **Baker Profile:** Preserving a Taste of Ukraine

Olga Koutseridi looks to protect and share her family's rich Ukrainian heritage through recipes, offering an intimate window into a culture under siege

37 **Bread Box:** Hearty Breads Fit for a Fall Feast

As the weather gets cooler, there's no better way to stay cozy and warm than with these savory recipes for bialys and bierocks

43 THE ESSENTIAL . . . MARBLED RYE BREAD

Mesmerizingly marbled, this mainstay of the delicatessen can be made in the comfort of your home kitchen using only a few simple ingredients

53 BIG ON FIG

For this fall fig season, there's no better way to celebrate than with this fig-filled collection of sweet and savory bakes.

63 FALL ONE-LAYER WONDERS

These simple stunners incorporate all of the best flavors of fall, from a pumpkin-packed twist on carrot cake to a poke cake loaded with chocolate, coconut, and almonds

71 4 WAYS WITH STREUSEL

A delicious accompaniment to the cakes, pie, and cookies in this set of recipes, streusel is an excellent addition to any baked good in need of a crisp, buttery bite

81 TANGZHONG MAGIC

A technique with Japanese origins made popular by a Taiwanese cookbook author, tangzhong makes every bread better

89 SPICE UP YOUR LIFE!

These treats use spice blends from around the world to add sweet heat to pancakes, pumpkin pie, and so much more

99 OUT OF THE ORCHARD

From a creamy, layered California Date Shake Cake to soft, cakey cookies with a pumpkin and espresso twist, these recipes are sure to satisfy every fall craving

107 **Origin of a Classic:** Apple Cider Doughnuts

From their suggested start in colonial times to their current prominence in Northeastern apple orchards, we trace the origin of the apple cider doughnut

111 **Fast-Fix Baking:** Pumpkin Snickerdoodle Muffins

Deliciously rich pumpkin muffins meet sweetly spiced Snickerdoodle Streusel in this quick and easy recipe that comes together in just six steps

113 **Talk to Trish:** Trish's Silver Lining

Just in time for fall baking season, Trish shares her take on fresh versus pre-ground spices, muffin pan liners, and pro tips for extending the shelf life of your bread

GIANT PUMPKIN-MASALA CHAI SWEET ROLL

This larger-than-life pumpkin sweet roll receives unparalleled texture from Platinum® Yeast from Red Star® and sweet heat from masala chai.

Makes 1 (9-inch) roll

3⅓ to 3⅔ cups (417 to 459 grams) all-purpose flour, divided
⅔ cup (146 grams) firmly packed light brown sugar, divided
1 (0.25-ounce) package (7 grams) Platinum Yeast
1¾ teaspoons (5.25 grams) kosher salt
⅓ cup (80 grams) whole milk
6 tablespoons (84 grams) unsalted butter
¾ cup (183 grams) canned pumpkin
1 large egg (50 grams), room temperature
1 tablespoon (5 grams) Masala Chai Spice Mix (recipe on page 98)
¼ cup (57 grams) unsalted butter, room temperature
Sugar Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ⅓ cup (73 grams) brown sugar, yeast, and salt at low speed just until combined.
2. In a small saucepan, heat milk and butter over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes. Add pumpkin and egg; beat for 2 minutes. With mixer on low speed, gradually add 2⅓ cups (292 grams) flour, beating until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms and starts to pull away from sides, 8 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
5. Lightly punch dough down; cover and refrigerate for 2 hours or up to overnight.
6. Preheat oven to 375°F (190°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
7. In a small bowl, stir together Masala Chai Spice Mix and remaining ⅓ cup (73 grams) brown sugar.
8. On a heavily floured surface, roll dough into a 12x11-inch rectangle. Using a small offset spatula, spread room temperature butter onto dough, completely covering from edge to edge. Sprinkle with masala chai mixture, and lightly press into dough using hands. Using a pastry wheel, cut dough into 4 (11x3-inch) strips.
9. Starting with one short side, gently roll up 1 dough strip, making sure not to roll too tightly. Lay roll on top of next strip, beginning where previous strip ended, and roll to wrap around. Repeat with remaining strips to create one large spiral. Pinch top and bottom of outside edges of dough to help hold roll together. Place roll in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when pressed, 30 to 45 minutes.
10. Bake until edges start to brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, loosely covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove sides of springform pan. Transfer roll to a serving dish, and drizzle with Sugar Glaze. Serve warm.

Sugar Glaze

Makes ½ cup

1 cup (120 grams) confectioners' sugar
2 tablespoons (30 grams) whole milk

1. In a small bowl, whisk together confectioners' sugar and whole milk until smooth. Use immediately.

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Bake from Scratch ISSN 2472-0089 is published bimonthly by Hoffman Media, LLC, 1900 International Park Drive, Suite 50, Birmingham, AL 35243.

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Subscription Rates: For the United States, $39.95 per year, 6 issues, add $10 for postage in Canada, add $20 elsewhere. Single issue $12.99 available at newsstands and bookstores. Periodicals postage paid in Birmingham, Alabama, and additional mailing offices. POSTMASTER: Send address changes to *Bake from Scratch*, PO Box 5002, Boone, IA 50950.

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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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IS IT FALL OR IS IT BAKING SEASON?

The two are eternally linked in my mind, as I can't think of autumn foliage without the warm smell of spice, butter, and golden streusel coming to mind. Baking and fall are natural complements as far as I'm concerned, and our September/October issue is a celebration of that.

From an in-depth look at making your own Marbled Rye Bread to a DIY spice mix primer, this issue makes the most of all the fall feels. Those of you who live for the rich crunch of streusel, head straight to our 4 Ways with Streusel story, where we heighten the texture of cookies, cakes, and pie with the baker's version of magic fairy dust. If your fall checklist always comes with a trip to the apple orchard or pumpkin patch, use our Out of the Orchard feature to get inspiration for the apple slab pie, pumpkin cookies, and date shake cake of your dreams. Finally, you need to learn the sweet story behind the apple cider doughnut, an enduring classic that has only gotten better with age.

I've long said baking is about more than just food; it's about building bridges between people. It can also be a method of preserving cultures that are currently threatened. I'm beyond honored to have Olga Koutseridi in our pages, sharing her precious memories and recipes from Mariupol, Ukraine. When Ukraine was first besieged, I became familiar with some incredible bakers who were raising money to help aid those seeking refuge and safety. Olga was one of those bakers, and I encourage you to check out her fundraiser for Liberty Ukraine as well as the wonderful Cook for Ukraine, a community-led fundraising campaign designed to support the people impacted by the humanitarian crisis in Ukraine. Find out more at *cookforukraine.org*.

Speaking of preserving memories through baking, I was similarly inspired to share a recipe near and dear to my heart, my grandmother's Black Bottom Pie. Mimi's pie was close to being relegated to family lore, but with this recipe, I hope to expand its delicious reach. May it give you as much joy as it has given several generations of my family.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

BLACK BOTTOM PIE

Makes 1 (10-inch) deep-dish pie

My Mimi's pie is a legendary recipe, as full of sweet memories as it is flavor. Creamy, with just the right amount of bittersweet chocolate nestled at the bottom, this pie will inspire a whole new generation of devoted bakers.

- **3 cups (315 grams) finely ground gingersnap cookies**
- **6 tablespoons (84 grams) unsalted butter, softened**
- **2 cups (480 grams) whole milk**
- **1 cup (200 grams) granulated sugar, divided**
- **4 large eggs (200 grams), separated and room temperature**
- **1½ tablespoons (12 grams) cornstarch**
- **3 tablespoons (45 grams) cold water**
- **1 tablespoon (8 grams) unflavored gelatin**
- **1.5 ounces (43 grams) 70% cacao bittersweet chocolate, melted**
- **1 tablespoon (13 grams) vanilla extract**
- **¼ teaspoon cream of tartar**
- **1 tablespoon (15 grams) whiskey or 1 tablespoon (13 grams) rum extract**
- **Sweetened Whipped Cream (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, using your hands, work together gingersnaps and butter until well combined. Using a measuring cup, press mixture into bottom and up sides of a tall-sided 10-inch fluted round removable-bottom tart pan.
3. Bake until lightly toasted and fragrant, 10 to 12 minutes. Let cool completely on a wire rack.
4. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)
5. In another medium bowl, whisk together ½ cup (100 grams) sugar, egg yolks, and cornstarch. Gradually add hot milk to sugar mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and mixture starts to boil. Cook, whisking constantly, for 1 to 2 minutes. Remove from heat.
6. In a small bowl, place 3 tablespoons (45 grams) cold water; sprinkle gelatin on top. Let stand for 1 minute.
7. Reserve 1 cup (216 grams) custard in another medium bowl. Immediately stir bloomed gelatin into remaining custard until gelatin completely dissolves and is well combined. Let stand at room temperature, stirring occasionally, until ready to use.
8. Stir melted chocolate and vanilla into reserved custard until well combined. Pour into bottom of prepared crust, and spread into an even layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming, and refrigerate.
9. In the heatproof bowl of a stand mixer, whisk together egg whites, cream of tartar, and remaining ½ cup (100 grams) sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
10. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form, about 2 minutes.
11. Stir whiskey or rum extract into gelatin-custard. Fold in meringue in two additions. Remove plastic wrap from chocolate layer in prepared crust, and spoon meringue mixture on top, smoothing into an even layer. Cover with a clean piece of plastic wrap, and refrigerate until set, at least 4 hours or up to overnight. Just before serving, top with Sweetened Whipped Cream.

Sweetened Whipped Cream

Makes 3 cups

- **1½ cups (360 grams) cold heavy whipping cream**
- **3 tablespoons (36 grams) granulated sugar**

1. Refrigerate a large bowl and a whisk until cold, about 10 minutes.
2. In cold bowl, using cold whisk, whisk together cold cream and sugar until medium-stiff peaks form. Use immediately, or refrigerate until ready to use.

My Mimi's pie is one of my favorite family recipes and I'd love to see your heirloom recipes in our pages as well! Send your cherished recipes to bakefromscratch@hoffmanmedia.com.

RECIPE INDEX

BARS AND COOKIES
Apple-Streusel Cookies **80**
Soft Pumpkin Cookies with Espresso Frosting **103**

BREADS
Bierocks **42**
Cinnamon Raisin Milk Bread **83**
Fig, Orange, and Spice Scones **62**
Giant Pumpkin-Masala Chai Sweet Roll **5**
Green Onion-Sesame Rolls **88**
Maple-Walnut Monkey Milk Bread **86**
Marbled Rye Bread **46**
Onion-Poppy Seed Bialys **39**
Pumpkin Snickerdoodle Muffins **112**
Rosemary-Butternut Squash Milk Bread Buns **86**
Small-Batch Fig and Onion Focaccia **59**
Vanilla-Coffee Scones **19**
Zavyvanets with Jam **36**

CAKES
Brown Sugar Pound Cake **15**
Carrot-Pumpkin Cake **68**
Cherry Swedish Flop **77**
Chocolate-Almond Poke Cake **69**
Date Shake Cake **105**
Fig-Brandy Loaf Cake **59**
Honey-Almond Cake **67**
Masala Chai Layer Cake with Orange-Dulce de Leche Buttercream **98**
Ocracoke Island Fig Cake **60**
Orange-Coriander Upside-Down Cake **70**
Pear Fritter Loaf Cake **103**
Tres Leches Cake **16**
Triple-Marble Streusel Cake **79**

FROSTINGS, FILLINGS, AND GARNISHES
Apple Filling **95**
Beef Filling **42**
Brandy-Cocoa Glaze **59**
Browned Butter Ermine Frosting **78**
Browned Butter Streusel **78**
Buttermilk Glaze **60**
Caramelized Onion Filling **40**
Chocolate Swiss Meringue Buttercream **70**
Coffee Glaze **19**
Coriander Candied Oranges **70**
Espresso Frosting **104**
Gingersnap Streusel **80**
Green Onion-Sesame Filling **88**
Macaroon Filling **70**
Oat Streusel **80**
Orange-Dulce de Leche Buttercream **98**
Quick Fig Jam **62**
Salted Cocoa Streusel Topping **79**
Snickerdoodle Streusel **112**
Sour Cream Whipped Cream **91**
Spiced Cream Cheese Frosting **68**
Spiced Glaze **80**
Sugar Glaze **5**
Sweetened Whipped Cream **11**
Vanilla Glaze **103**
Vanilla Sweetened Condensed Milk **19**

MISCELLANEOUS
Browned Butter **78**
Chinese Five-Spice Mix **91**
Masala Chai Spice Mix **98**
Pumpkin Spice Mix **94**
Pumpkin Spice Soufflé Pancakes **94**
Quatre Épices Spice Mix **95**
Spiced Apple Cider Doughnuts **109**
Tangzhong **83**

PASTRIES, PIES, AND TARTS
All-Butter Piecrust **106**
Almond Pastry Crust **61**
Black Bottom Pie **11**
Chocolate Toffee Pecan Pie **28**
Chaussons aux Pommes **95**
Fig Frangipane Tart **61**
Pear-Cranberry Gingersnap Pie **79**
Pecan Piecrust **28**
Piecrust **79**
Rough Puff Pastry **95**
Speculaas-Pumpkin Chiffon Pie **91**
Sugared Apple Slab Pie **106**

on the cover
Spiced Apple Cider Doughnuts
page 109

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RESOURCES

Baker Profile
Family photos courtesy of Olga Koutsendi

2 cups C&H® Sugar.
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Eleonora, C&H's corporate chef has a degree in food science and is a Certified Baker from the American Institute of Baking. Though she officially began her culinary education in her native El Salvador, earning a degree in food engineering, Eleonora has been baking with her family since she was a child. Her formal training continued in Spain, where she studied management of food enterprises, then Kansas at the American Institute of Baking.

With so much time spent visiting new places, it's no surprise that traveling and discovering new cultures are her biggest inspirations in the kitchen. While she loves eating at iconic restaurants, it's the local street vendors and their lovingly made food that make Eleonora happiest. But her most inspiring food experiences will always be the ones she shares with family and friends.

Whether baking at work or at home, C&H Sugar® is always a part of Eleonora's Recipe for Happiness.

BROWN SUGAR POUND CAKE

Makes 1 (9x5-inch) cake

A tender pound cake with the rich flavor of caramel, serve this C&H® Light Brown Sugar-packed dessert with just a touch of whipped cream and fresh fruit.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed C&H® Light Brown Sugar
- 4 large eggs (200 grams)
- 1 teaspoon (4 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.5 grams) salt
- Sweetened whipped cream and fresh fruit (optional), to serve

1. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan.
2. In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour. Remove from pan, and let cool completely on a wire rack. Serve with whipped cream and fruit (if using).

ADVERTISING

PRO TIP
Make it a cuatro leches by topping the cake with dulce de leche instead of meringue!

TRES LECHES CAKE

Makes 1 (13x9-inch) cake

This delightful sponge cake is soaked in three different kinds of milk and topped with meringue and fresh raspberries.

Cake:
- **5 large eggs (250 grams), room temperature**
- **¾ cup (150 grams) C&H® Baker's Sugar**
- **¼ teaspoon (1.5 grams) salt**
- **1⅓ cups (167 grams) cake flour, sifted**
- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **1 (12-ounce) can (354 grams) evaporated milk**
- **1½ cups (360 grams) whole milk**
- **2 tablespoons (30 grams) brandy (optional)**
- **1 teaspoon (4 grams) pure vanilla extract**

Meringue:
- **4 large egg whites (120 grams), room temperature**
- **1 cup (200 grams) C&H® Baker's Sugar**
- **½ teaspoon (1.5 grams) cream of tartar**
- **½ teaspoon (2 grams) pure vanilla extract**
- **¼ teaspoon (1.5 grams) salt**

Garnish: fresh raspberries

1. Preheat oven to 350°F (180°C). Butter and flour a 13x9-inch baking dish.
2. For cake: In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, sugar, and salt at medium speed until very fluffy, about 20 minutes. Gradually add flour, gently folding with a spatula until combined. Pour batter into prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool completely in pan.
4. In a medium bowl, stir together milks, brandy (if using), and vanilla until combined.
5. Using a wooden pick, prick cooled cake all over. Slowly pour milk mixture over cake until all liquid is absorbed. Cover with plastic wrap, and refrigerate for at least 1 hour.
6. For meringue: In the heatproof bowl of a stand mixer, combine egg whites and sugar. Place bowl over a saucepan of simmering water. Cook, whisking constantly, until sugar dissolves and an instant-read thermometer registers 130°F (54°C) to 150°F (66°C).
7. Carefully return bowl to stand mixer. Add cream of tartar, vanilla, and salt. Using the whisk attachment, beat at medium-high speed until stiff peaks form. Spread meringue on top of cake. Using a handheld kitchen torch, carefully brown meringue. Garnish with raspberries, if desired.

THE BAKER'S BOOKSHELF

FALL IS NOT ONLY PRIME BAKING SEASON BUT ALSO PRIME COOKBOOK RELEASE SEASON! HERE, WE'VE GATHERED SOME OF OUR FAVORITE NEW COOKBOOKS THAT WE CAN'T WAIT TO BAKE OUR WAY THROUGH.

LET THEM EAT CAKE!

Our editor-in-chief, Brian Hart Hoffman, has long been a believer that cake doesn't require a specific celebration. In *The Cake Collection* (83 Press, 2022), cake makes every occasion special and every day a little sweeter. From "Fresh & Fruity" to "Caked in Chocolate," each chapter is packed full of fun and inventive flavors and designs. Be sure to check out the Peanut Butter & Jelly Cake; it was a favorite during recipe testing for a reason. Whether served as the elegant finale to a dinner party or the joyous centerpiece of a birthday celebration, the cakes in this book guarantee satisfaction by the slice.

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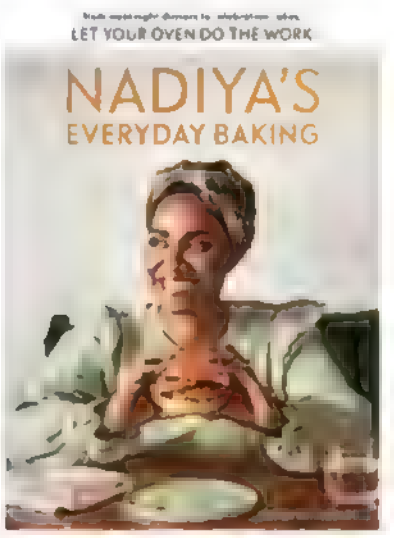
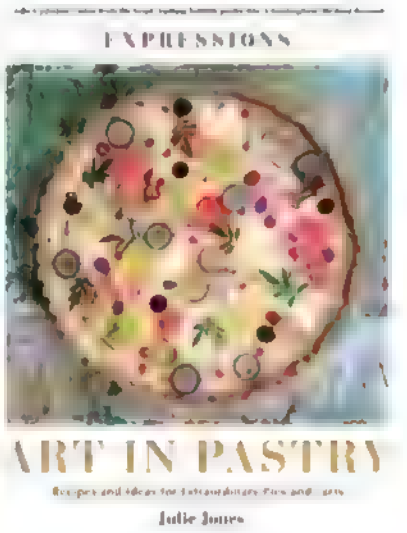
A BAKE FOR EVERY KIND OF DAY



Nadiya Hussain, author of *Nadiya Bakes* and *Time to Eat*, has recipes for every kind of day in her newest cookbook *Nadiya's Everyday Baking: From Weeknight Dinners to Celebration Cakes, Let Your Oven Do the Work* (Clarkson Potter, 2022). Split into chapters like "Chill Out Days," with recipes for the days when you want to move and cook slowly, and "Everyday Kind of Days," where you'll find bakes for the days when you're short on time, Nadiya has structured her book as a full sensory experience. We personally can't wait to try her Indian Gulab Jamun Cheesecake and Chocolate Hazelnut Cookie Pie.

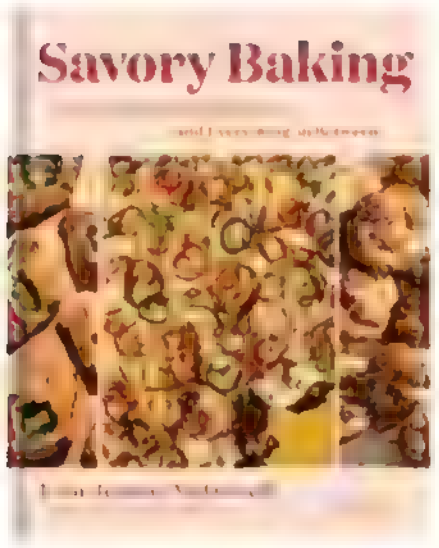
Available September 27, $29.99



PIE AND TART PERFECTION

In a cookbook that's equal parts art and an exploration of pastry, Julie Jones dives deep into the world of pies and tarts in *Expressions: Art in Pastry* (Kyle Books, 2022). The book starts with the basics, including her go-to recipes for Sweet Shortcrust Pastry and Savory Shortcrust Pastry. Finding inspiration in everything from architecture to flowers to jewelry, Julie is an artist, and pastry is her canvas. With recipes like her decadently savory Camembert, Ham & Redcurrant Pie, you can be sure that the flavors in each of these recipes will be just as beautiful as the decorative pastry on top.

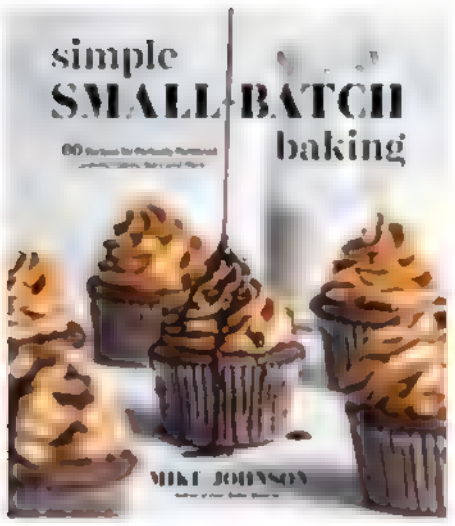
Available October 4, $39.99



THE SAVORY SIDE OF THINGS

From the best-selling author of *The Book on Pie* and *The Fearless Baker* comes *Savory Baking: Recipes for Breakfast, Dinner, and Everything in Between* (Harvest, 2022). Erin Jeanne McDowell has made a name for herself in the sweet baking scene, but this collection shows a savory side to baking that couldn't be more delicious. With her flavor inspiration spanning the globe, the book features everything from crisp Elote Fritters to an entire Ode to Boiled Dumplings. And for those who still want something a little sweet, Erin includes Sweet-Tooth Breaks, which offer sweet twists to her savory recipes. In this book, there's truly something for everyone.

Available October 11, $40

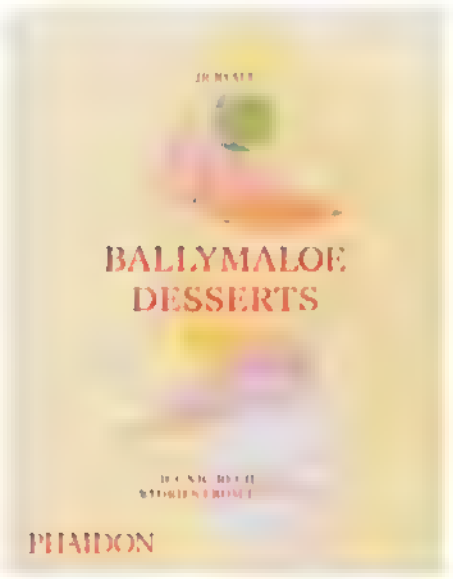


SIMPLE & SMALL BATCH

A lot of bakes taste best the day they're baked, but too often, we're left with more than we could possibly eat or share in a day. Mike Johnson's *Simple Small-Batch Baking: 60 Recipes for Perfectly Portioned Cookies, Cakes, Bars, and More* (Page Street Publishing, 2022) has the answer to all your small-batch baking needs. Mike's Garlic Knots for Two are the perfect accompaniment to a hearty helping of pasta on an Italian-themed date night, and the Fluffernutter Blondies are so delicious and nostalgic that you might just eat the whole pan. Regardless of what you bake from this book, none of it will go to waste.

Available October 11, $21.99

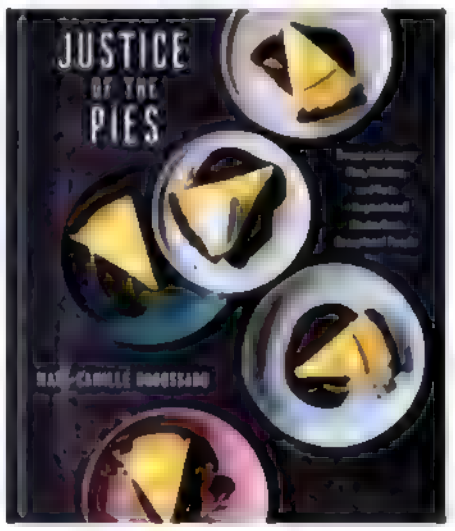
ICONIC RECIPES FROM IRELAND



JR Ryall, head pastry chef at Ballymaloe House in County Cork, Ireland, shares some of his most beautiful and breathtaking bakes in his debut cookbook *Ballymaloe Desserts: Iconic Recipes and Stories from Ireland* (Phaidon Press, 2022). Each recipe highlights JR's commitment to seasonality and fresh local ingredients. In essence, this book reads like a love note to Ireland, capturing the spirit of the rolling countryside in recipes like Green Gooseberry and Elderflower Compote, while also appreciating classic Irish flavors in recipes like the Irish Coffee Meringue Gâteau. With more than 130 recipes to choose from, we can all join in JR's sweet celebration of Ireland.

Available October 12, $59.95

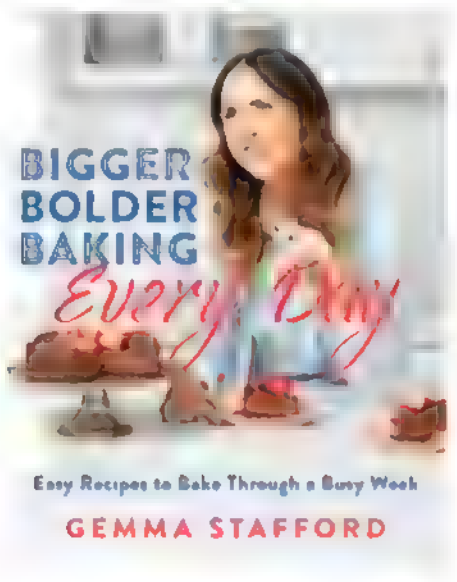
PIES WITH A PURPOSE



In *Justice of the Pies* (Clarkson Potter, 2022), Maya-Camille Broussard shares more than 85 recipes for both sweet and savory pies, tarts, quiches, and more. Committed to sharing mouthwatering recipes while simultaneously working to invoke social change, Maya-Camille seamlessly blends recipes and the stories of her heroes striving for social justice and equity outside of the kitchen. Christopher Lemark's Coffee, Hip-Hop & Mental Health workshops in Chicago, Illinois, served as the inspiration behind the book's cover star, Lemon Espresso Pie. At its core, this book is a celebration of pies and the people who inspired them.

Available October 18, $30

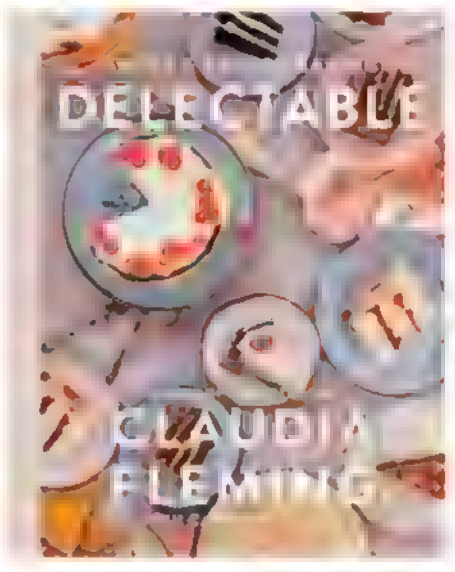
BAKING FOR A BUSY WEEK



Gemma Stafford continues her *Bigger Bolder Baking* series with *Bigger Bolder Baking Every Day: Easy Recipes to Bake Through a Busy Week* (Harvest, 2022). Featuring everything from "Dinner Party Desserts" to "Breakfast in Minutes," Gemma has a bake for every occasion and time frame. Her Carrot Cake Pancakes with Cream Cheese Frosting are the perfect excuse to turn your favorite dessert into a breakfast and brunch treat, and the Dulce de Leche Lava Cakes are sure to be a showstopper at your next fall get-together.

Available October 25, $32.50

CLASSIC BAKES MADE BETTER



More than 20 years after the release of her first cookbook, famed pastry chef, restaurateur, and author Claudia Fleming is once again gracing our bookshelves with a masterful collection of recipes in *Delectable: Sweet & Savory Baking* (Random House, 2022). With a mission to make stripped-down preparations truly delicious, Claudia celebrates both seasonality and simplicity in this cookbook. Her North Fork Focaccia recipe is the stuff of legends, and her Devil's Food Cake with Earl Grey Cream is the fresh take on chocolate cake that we didn't know we needed.

Available October 25, $40

VANILLA-COFFEE SCONES

Inspired by the strong and sweet Vietnamese coffee, these scones have a luxurious taste of vanilla running throughout the dough and condensed milk garnish courtesy of Rodelle Vanilla Paste.

Makes 6 scones

- 2½ cups (313 grams) all-purpose flour
- ½ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) strong brewed coffee, room temperature
- 2 teaspoons (2 grams) instant espresso powder
- ½ cup (120 grams) cold heavy whipping cream
- 1 tablespoon (18 grams) Rodelle Vanilla Paste
- 1 large egg (50 grams), lightly beaten
- Coffee Glaze (recipe follows)
- Vanilla Sweetened Condensed Milk (recipe follows)

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment.
2. In a large bowl, whisk together flour, ½ cup (100 grams) sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse bread crumbs.
3. In a small bowl, stir together coffee and espresso powder until completely dissolved. Whisk in cold cream and Rodelle Vanilla Paste.
4. Make a well in center of flour mixture, and add coffee mixture. Using a fork, stir just until dry ingredients are moistened. (Mixture may still look dry or crumbly in parts.)
5. Turn out flour mixture onto a lightly floured surface. Gently knead until dough comes together. Press into a 7-inch circle, and transfer to prepared pan. Freeze for 10 minutes.
6. Using a sharp knife, cut dough circle into 6 wedges. Place at least 2 inches apart, and freeze until firm, about 20 minutes.
7. Brush tops of scones with egg, and sprinkle with remaining 2 tablespoons (24 grams) sugar.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), 20 to 25 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool on pan for 5 minutes. Serve warm or at room temperature. Drizzle scones with Coffee Glaze, and serve with Vanilla Sweetened Condensed Milk.

Coffee Glaze

Makes about ⅓ cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (30 grams) strong brewed coffee, room temperature

1. In a small bowl, stir together confectioners' sugar and coffee until smooth and combined. Use immediately.

Vanilla Sweetened Condensed Milk

Makes ⅓ cup

- ⅓ cup (102 grams) sweetened condensed milk
- 1 teaspoon (6 grams) Rodelle Vanilla Paste

1. In a small bowl, whisk together condensed milk and Rodelle Vanilla Paste until smooth and combined. Use immediately.

Rodelle

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THE NEXT GENERATION

BEFORE SCHOOL LET OUT FOR THE SUMMER EARLIER THIS YEAR, OUR EDITOR-IN-CHIEF, BRIAN HART HOFFMAN, HAD THE WONDERFUL OPPORTUNITY TO MENTOR 10-YEAR-OLD ELLIE FOR HER CLASS'S PASSION PROJECT, AN OPPORTUNITY FOR STUDENTS TO PURSUE THEIR PASSIONS AND CONNECT WITH EXPERTS IN THEIR FIELD OF INTEREST. HERE, WE TALK WITH ELLIE ABOUT HER FAVORITE PARTS OF BAKING, WITH HER DAD TO FIND OUT WHAT KIDS HAVE TO LEARN FROM BAKING, AND HER TEACHER, MS. SMITH, WHO SHARES THE IMPORTANCE OF ENCOURAGING KIDS' PASSIONS IN SCHOOL.

QUESTIONS WITH ELLIE

What initially sparked your interest in baking?

Ellie: Seeing my dad making cakes and other desserts. I also like watching baking shows, and it just amazes me the things you can do with food.

What was it like having Brian as a mentor? What did you learn from the experience?

E: I learned so many things from Brian. He really played a big role in my success on my project. I learned from that experience to never give up and that mistakes happen.

Brian got to bring in a cake for your presentation. What's your absolute favorite cake flavor?

E: It changes regularly. Not too long ago, I had a really good Funfetti cake, but I also really like cookies and cream. But I do have to say, I am not the biggest fan of icing.

Tell us about baking with your dad.
E: I always love helping my dad. I definitely learned so much from him, and usually when I want to bake something, he gives everything he's got to try and teach me.

QUESTIONS WITH ELLIE'S DAD

What lessons can kids learn through baking, and how have you seen Ellie grow through her baking, both as a baker and as a person?
Dad: I enjoy watching kids getting involved with baking; I think that they can learn all sorts of lessons in the process. Here are just a few: There's a trial-and-error process, a level of perseverance to get it right, imagination and creativity, ability to follow directions, and listening to advice. Depending on the situation, I've seen Ellie demonstrate (or, at times, lack) all of these lessons. I plan to encourage her love of baking and hope it continues to grow into a skill and passion she'll carry with her for the rest of her life.

Ellie talks a lot about baking with you. When did you and Ellie start baking together and what is that experience like for you?
D: From as early as Ellie could climb up a chair or sit on the counter, she's always wanted to help. She's always loved holding a measuring cup out, scooping a tablespoon into whatever I'm making, or just simply stirring a whisk. I'm sure the ulterior motive was to always be on standby for when the bowl needed licking. But I was OK with that because I knew she'd pick up something new each time we baked together. I cherish those memories and look forward to any future opportunities for us to spend quality time working together in the kitchen. Both my mother and grandmother were great bakers. They used to ask me what kind of birthday cake I wanted each year, and whether it was a five-car-long train or a replica of our floating trampoline, they always came through. I've tried to live up to that for Ellie and pass down the same passion for creating fun and delicious things to be enjoyed together with family.

QUESTION WITH MS. SMITH

What inspired you to start Passion Projects in your classroom?
Ms. Smith: I started Passion Projects about five years ago. Our assistant principal at the time pitched the idea to us. It is often called Genius Hour, but I chose Passion Project. There is so much we have to teach kids; it was a fun way for kids to pick their learning and encourage the idea of lifelong learning being an enjoyable use of time. Mentors are crucial to the project, as I often don't have a wealth of knowledge about their ideas, nor do I have the ability to work one on one with them, so the mentors are there to encourage and answer questions.

PUMPKIN

FROM THE GREEN PEBBLE TO THE ORANGE PUREE, WE'RE OFFERING BAKERS INSIGHT INTO FALL'S FAVORITE SQUASH

BY KYLE GRACE MILLS

Cast your mind to a time before pumpkin spice lattes, jack-o-lanterns, or Washington Irving's gothic tale, *Sleepy Hollow*. It's almost impossible to imagine an age when the pumpkin wasn't the grand orange harbinger of the fall season and the unofficial crest of autumn. In other words, pumpkin isn't just a fall pantry essential—it's a cultural icon. When you're working with an icon, it's best to approach the experience with a certain level of respect, reverence, and research.

First, let's tackle fresh pumpkin. Though fresh pumpkin can yield delicious roasted pumpkin seeds, most bakers prize it for the mildly sweet, divinely creamy pumpkin puree they can make out of it. There are hundreds of varieties of pumpkins out there, but the most commonly found pumpkins at grocery stores are the giant pumpkins destined to become jack-o'-lanterns. These are great for carving but not as good for eating. If you're planning to make your own purée, grab smaller, petite pumpkins, often called sugar pumpkins, which have a higher sugar content and less-stringy texture. (To make your own pumpkin puree for baking, see our tutorial on page 26.)

However, in our modern world of convenience, canned pumpkin is often the first thing a baker reaches for. Canned pumpkin can run the gamut when it comes to quality. Some brands present an amalgam of different squash and slap the "pumpkin" label on it without a second thought. If you want to avoid being duped, check the ingredients part of the can's label—companies are obligated to list whether they use pumpkin or squash medley to make their puree. Still, every brand uses different kinds of pumpkin, some sweeter than others. A favorite quality canned pumpkin brand of ours is Libby's. Libby's uses sweet and tender Dickinson pumpkins for their puree and is 100% organic.

Even with a quality brand, you'll be able to see a visual difference between fresh and canned pumpkin puree. Canned pumpkin puree has a more intensely orange hue and appears less watery, offering a velvetier consistency. However fresh pumpkin has a more natural, delicate flavor. Still, canned pumpkin and fresh pumpkin are basically interchangeable, and will not affect the overall taste and quality of your baked goods. Keep in mind, we're talking about canned pumpkin puree, not canned pumpkin pie filling, which often has sweeteners, spices, and other extra ingredients added in. Stay away from the pumpkin pie filling when a recipe calls for canned puree.

Now that you have a handle on your two main sources for pumpkin puree, what should you do with it? As synonymous with a Thanksgiving feast as turkey and cornbread dressing, pumpkin pie may be everyone's first thought when it comes to utilizing pumpkin puree. Pumpkin puree's sweet, creamy features lend itself well to any custardy dessert, from pie to cheesecake. But there's a few ingredients to add in to make sure your pumpkin transforms from a mash into a custard-like filling. The proteins in egg whites often help congeal the filling, while the fat in egg yolks aid in keeping the pumpkin from lumping into curds. For our Speculaas-Pumpkin Chiffon Pie (page 91), we whip our egg whites into a meringue before folding it into our yolk-rich pumpkin mixture. Other ingredients are used to counterbalance the excess water pumpkin puree brings to the filling. Evaporated milk contains around 60% less water than its milk counterpart. To drive off water, the milk is heated, which slightly caramelizes the milk sugars. Because of this, evaporated milk is a great way to maintain a thicker custard while adding delicate caramelized notes.

Pie aside, pumpkin puree is commonly used in quick breads, cakes, and cookies. Working much like applesauce, pumpkin puree brings delicate moisture and tenderness to its quick breads and cakes, as well as a natural sweetness. Pumpkin puree often works well as an egg substitution (1 large egg [50 grams] ≈ ¼ cup [62 grams]) as it binds beautifully but boasts little leavening power. As for cookies, pumpkin puree works best in cookies that have a batter-like consistency (like our Soft Pumpkin Cookies with Espresso Frosting on page 103), as the puree can be more easily incorporated without clumping up in the dough, like in traditional cookie dough. Pumpkin puree can also be mixed into yeast breads, although the ratios have to be balanced as the richness from the pumpkin can affect the rise and texture of the overall bread.

BAKE WITH PUMPKIN

In this issue, don't miss:

Speculaas-Pumpkin Chiffon Pie, page **91**

Soft Pumpkin Cookies with Espresso Frosting, page **103**

Pumpkin Spice Souffle Pancakes, page **94**

Pumpkin Snickerdoodle Muffins, page **112**

MAKE YOUR OWN PUMPKIN PUREE

Preheat your oven to 400°F (200°C). Halve your pumpkin and scoop out the seeds and the fibrous strings connected to the seeds. Place the pumpkin on a lined baking sheet and bake until fork tender, 35 to 45 minutes. Once the pumpkin has cooled completely, remove the skin from the pumpkin and place the remaining pieces in a food processor; process until completely smooth and no chunks remain. Use immediately or store in the refrigerator for up to one week. Alternatively, you can seal your pumpkin in a zip top bag and freeze for up to three months.

When added in the right amounts, pumpkin puree gives yeast breads a beautiful golden color; a rich, almost earthy sweetness; and a little extra moisture, which helps to keep the bread chewy and moist for an extended amount of time.

There are two more pumpkin adjacent products that bakers will often reach for: pepitas, the crunchy green seeds that come from the pumpkin, and pumpkin pie spice, the spice blend meant to best compliment the orange gourd. Pepitas offer a pop of color and crunch to baked goods, making them a prime choice for garnishment flair (see our Rosemary-Butternut Squash Milk Bread Buns, page 86). Meanwhile, pumpkin pie spice is akin to the pumpkin spice latte; it offers a nod toward everyone's favorite pie but doesn't necessarily involve any pumpkin. Featuring a warm quintet of fall spices, pumpkin pie spice comes in hot with the cinnamon and ginger and finishes strong with the sweet-smelling notes of nutmeg, allspice, and cloves. In fact, the spice combo works equally well in baked goods that don't contain any pumpkin, like our Pumpkin Spice Souffle Pancakes on page 94. Still, we recommend you kick off your fall baking with plenty of pumpkin packed desserts.

PECAN PIE

PECAN PIE'S POPULARITY HAS ANOTHER INGREDIENT TO THANK OUTSIDE OF PECANS

Deliciously rich with nutty pecans, a sweet caramellike filling, and a flaky, buttery piecrust, pecan pie is a true Southern staple. And with pecan harvest typically starting in late September and extending into November, the timing couldn't be more perfect for fall baking season. Despite the pecan's front and center role in both the name and the taste of this pie, we have a different ingredient to thank for this pie's rise to fame.

In 1898, the first recipe to closely resemble what we now know as pecan pie was printed in a church charity cookbook in St. Louis, Missouri, submitted by a Texas woman. However, the pie was still widely unknown outside of the South. But all that would change in the 1930s when a promotional recipe for a syrup-based pecan pie started appearing on Karo® Corn Syrup tins. Rumored to be the recipe of one of the corporate sales executive's wives, the pie was made with a mixture of the brand's signature dark corn syrup, sugar, eggs, vanilla, and pecans. The simple yet satisfying pie was an instant hit. Before 1902, when Karo syrups first became available in grocery stores, the American housewife had to carry a syrup jug to the grocery store to get a refill from the grocer's barrels of syrup. With Karo's light and dark corn syrups individually packaged, a fresh pecan pie was easier than ever to bake at home. Even today, the recipe has stood the test of time, with few classic pecan pie recipes straying too far from that original Karo pecan pie recipe.

CHOCOLATE TOFFEE PECAN PIE

Makes 1 (9-inch) pie

This pecan pie takes everything you love about the classic and elevates it. Pecans are added to both the piecrust and the filling for a stronger toasted, nutty crunch, a splash of bourbon brings out the rich notes of caramel, and bits of chocolate-covered toffee stirred into the filling add a crunchy chocolate-caramel element that changes the game. If you're feeling fancy, this is the pecan pie for you!

Pecan Piecrust (recipe follows)
- **1 cup (336 grams) light corn syrup**
- **½ cup (100 grams) granulated sugar**
- **½ cup (110 grams) firmly packed dark brown sugar**
- **3 large eggs (150 grams), room temperature**
- **2 tablespoons (28 grams) unsalted butter, melted and cooled for 5 minutes**
- **1 tablespoon (15 grams) bourbon**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (1.5 grams) kosher salt**
- **1¾ cups (198 grams) pecan halves***
- **½ cup (80 grams) finely chopped chocolate-covered toffee candy bar**

1. Position oven racks in center and upper third of oven. Preheat oven to 375°F (190°C). Spray a 9-inch pie plate with baking spray with flour.
2. On a lightly floured surface, roll Pecan Piecrust into a 12- to 12½-inch circle (about ⅛ inch thick). Transfer to prepared plate, pressing into bottom and up sides; trim edges to ½ inch beyond edges of plate, if necessary. Fold edges under, and crimp as desired. Freeze until firm, about 20 minutes.
3. In a medium bowl, whisk together corn syrup, sugars, eggs, melted butter, bourbon, vanilla, and salt. Reserve ½ cup (57 grams) pecans; very roughly chop remaining 1¼ cups (141 grams) pecans. Fold all pecans and candy bar into corn syrup mixture. Pour into prepared crust.
4. Bake on center rack for 25 minutes. Place a sheet of foil on upper rack, and bake until center of pie is set and an instant-read thermometer inserted in center registers 200°F (93°C), 40 to 45 minutes more, loosely covering with foil after 25 to 30 minutes of baking to prevent excess browning. Let cool completely on a wire rack before slicing.

Pecan Piecrust

Makes 1 (9-inch) crust

- **1½ cups (188 grams) all-purpose flour**
- **½ cup (58 grams) pecan flour***
- **1¼ teaspoons (3.75 grams) kosher salt**
- **1 teaspoon (4 grams) granulated sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon ground nutmeg**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **¼ cup (60 grams) ice water**

1. In the work bowl of a food processor, place flours, salt, sugar, cinnamon, and nutmeg; pulse until combined. Add cold butter, and pulse until butter pieces are pea-size. With processor running, add ¼ cup (60 grams) ice water in a slow, steady stream just until dough starts to form large clumps. (Mixture should be moist and hold together when pinched.)
2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. (Dough refrigerated for longer periods of time may need to stand at room temperature until slightly softened, 10 to 15 minutes, before rolling.)

**We used Schermer Pecans Pecan Halves and Schermer Pecans Pecan Flour, available online at* schermerpecans.com.

PRESERVING A TASTE OF UKRAINE

OLGA KOUTSERIDI WORKS TO SAVE THE UKRAINE OF HER MEMORIES, ONE RECIPE AT A TIME

BY KYLE GRACE MILLS / PHOTOGRAPHY BY JESSICA ATTIE

It's hard to imagine the Mariupol, Ukraine, of Olga Koutseridi's childhood, where a carefree child would walk with her grandmother amongst the open-air markets, snacking on a *bublik* while they shopped for that night's dinner. The Mariupol of today exists in a state of devastation that is far removed from idyllic memories. Besieged by the Russian army and ravaged by bombs at press time for this article, the city and its people became one of the first grand casualties of the Russia-Ukraine war. Olga had to watch from Austin, Texas, as her grandmother and aunt's home city was reduced to rubble, and they became refugees in their own country. But there was something else Olga began to fear: cultural erasure. When the dust settled, would the Ukrainian culture be as broken as the infrastructure? "Bombs were dropping. Things were being erased. I wanted to save what I could," Olga says.

What she could save was a humble yet essential cornerstone of her culture: the recipes that defined her time in Mariupol. She began working on a database of family recipes, complete with cultural context and stories. "To me, recipes are a cultural artifact. As I cook or bake, the smell of garlic or dill immediately teleports me to Mariupol. I preserve these recipes because I can never return to those places again—they don't exist," Olga says. Beyond becoming a talisman for her bygone days in Ukraine, Olga envisioned her recipes forming a bridge for those unfamiliar with the complexities of Ukrainian cuisine. "I wanted Americans to make these recipes in their homes and allow these recipes to live. Even if you adapt them or make them your own, getting these recipes out there is extending a lifeline to the culinary culture embedded in them," she says.

"Even so, I don't want to keep these recipes as a rigid time capsule, where you can't allow any substitutions or adaptation. The beauty of culture is it develops over time," she says. Olga understands that keeping traditions alive involves an element of sacrifice and flexibility. "As an immigrant, I've had to come to peace with the fact that all of my recipes require some kind of adaptation. I don't have access to those specific Ukrainian ingredients I

up with—I don't have the luxury of being a traditionalist. I bring this up because there are 10 million Ukrainians who have been displaced, and they are going to go through this very same process of grief," Olga says. Yet Olga hopes that this grief will give way to the comfort of recreating memories of their homeland through baking. "One of the main reasons I started to bake was to bring the baked goods I grew up eating to my new home in America," she says. Her first recipe was a baptism-by-fire gauntlet: 100% rye sourdough. "It got easier from there," she says with a laugh.

Olga isn't alone in her journey of recording the vast culinary traditions of Ukraine. Author Olia Hercules has captured the multifaceted nature of one of the most populous countries in Europe with cookbooks *Mamushka* and *Summer Kitchens*.
"Olia has done an incredible job cataloging the diverse regionality of Ukrainian cuisine in her cookbooks. But my recipes are specific to the Pryazovia region of Ukraine, along the northern coast of the Sea of Azov. I wanted to make sure those small, unique culinary traditions were shared," she says. The Pryazovia region has received plenty of cultural diaspora from Greece and Turkey. "Mariupol has the largest group of Greek Ukrainians in the country. We have our own language—a blend of ancient Greek and modern Greek. Our group was persecuted during the Soviet years as well, so this persecution isn't new to us," Olga says. But the cultural influences on Ukraine are manifold. "I want people to know that Ukraine is very diverse. There are a lot of cultural intersections between Slavic, Asian, Middle Eastern, and Mediterranean cuisine in our recipes," she says.

Ukraine's multicultural richness is matched by its agricultural diversity. Wheat, barley, and corn supply the country with plenty of baking grains, but Ukraine is equally famous for its other produce, like apples, plums, currants, and sour cherries. This leads us to one of Olga's favorite pieces of the Ukrainian culture puzzle: fermentation. "Fermentation is at the heart of Ukrainian cuisine. We have so much beautiful produce and the only way to consume it all is to preserve it through fermentation. We also have a strong sourdough tradition, as most Ukrainians don't traditionally use commercial yeast," she says. Even Olga's recipe for brioche-like Paska, or Ukrainian Easter bread, uses a sourdough starter to get its signature bubble-filled and dome-topped rise.

Olga's family on a visit to the the Azov Sea in Mariupol

Olga's Dad with his Greek grandmother, gardening in Ukraine

Olga as a baby in Mariupol with both maternal and paternal grandparents, her mom, aunt, and cousin

Sourdough aside, baking in general is a celebrated Ukrainian pastime. "I can't separate the act of baking from my thoughts of Ukraine. As a culture, we are baking-obsessed," Olga says. The baked goods that have made a lasting impression on her are numerous, but she's started with the classics, like *zavyvanets*, a twisted bread filled with jam that shares DNA with the more well-known babka. Next on her baking list is *bubliki*, Ukrainian-style bagels. "I want to get the word out on Ukrainain-style bagels. People talk about Montreal-style bagels and New York-style bagels—they need to be talking about bubliki," she says. If you're looking for a crunchier side to Ukrainian baking, there are plenty of fried delights in their recipe cannon. "We have a very strong tradition of frying our dough. One of my grandmother's favorite sweets is *verhuny*, also known as angel wings. They're these intricately shaped fried cookies that get covered in powdered sugar." Of similar renown is the Greek Ukrainian Tartar honey cake, *chak chak*. Resembling an ant hill, fried dough is piled into a precarious mound before a sweet honey syrup is poured over, freezing in sweet amber every crunchy morsel.

And while Olga is working to preserve her country's baking traditions, she's helping raise funds for Ukraine by baking some other European classics, such as Basque

cheesecake and panettone. Every dollar she makes goes to Liberty Ukraine, an Austin-based charity focused on providing aid to Ukrainians. "Food can absolutely work as an act of advocacy. Sharing recipes on social media can spread awareness that a precious culture is under threat of genocide." And there will be more need for support in the near future. Ukraine has long been recognized as the breadbasket of Europe, providing much of the continent with grains crucial to combating famine. "Many countries rely on the grain that is grown in Ukraine and a lot of that has been compromised. The food shortages we're about to see—it's another major problem on the horizon."

For now, Olga and others take solace in preserving any heritage they can, any way they can. At the very least, Olga hopes to encourage others to view recipes as the precious artifacts they are and as fertile ground for cultural exchange. "People don't think of recipes as a piece of cultural heritage. I'm looking to change that perception," she says. For Olga, when you bake her recipe for zavyvanets, you're not just making bread. You're communing with a special memory of Ukraine, her family, and a time that is gone but not forgotten. It's a recipe that carries more weight, sure. But it makes it taste all the sweeter.

ZAVYVANETS WITH JAM (ЗАВИВАНЕЦЬ)

Makes 2 (9x5-inch) loaves

Recipe by Olga Koutseridi

My mom, Larisa, while an incredible cook, is not an avid baker. But she did bake the most incredible zavyvents. *Her signature zavyvanets were always made with strawberry jam. The combination of soft, pillowy, brioche-style dough with baked jam creates a one-of-a-kind sensory experience. I remember sitting in the kitchen next to the baked zavyvanets, intoxicated by its fragrance of yeast and jam. The hardest part was always waiting for it to cool. Nowadays, I always remind myself that the cooling process is part of the cooking process. I have vivid memories of walking through the market with one hand holding my mom and the other holding a piece of zavyvanets.*

Baking and Mariupol are synonymous to me and one of the reasons I wanted to share this recipe. This recipe is quite versatile; it can be made with a wide variety of fruit jams or preserves. Our family has been using both sour cherry jam, red or blackcurrant jam, gooseberry jam, and, of course, strawberry jam following my mom's tradition and it is the most consistently available variety of jam wherever you might be in the world. My grandparents used to grow their own strawberries, currants, and gooseberries, and we even had our own sour cherry tree in the front yard.

4 cups (500 grams) all-purpose flour
½ cup plus 2 tablespoons (125 grams) granulated sugar
⅓ cup plus 1 tablespoon plus 1 teaspoon (100 grams) whole milk
⅓ cup plus 2 teaspoons (90 grams) water
1 large egg (50 grams)
Heaping 1 tablespoon (10 grams) instant yeast
1 teaspoon (5 grams) sea salt
1 (0.32-ounce) package (9 grams) vanilla sugar
⅓ cup plus 1 tablespoon (90 grams) unsalted butter, room temperature
¾ cup plus 1½ teaspoons (250 grams) strawberry or sour cherry jam

Simple Syrup:
¼ cup (50 grams) granulated sugar
3 tablespoons plus 1 teaspoon (50 grams) water

1. Place flour, sugar, milk, water, egg, yeast, salt, and vanilla sugar inside a bowl of a stand mixer. Using a dough hook, mix for 2 minutes on low speed until all the ingredients are incorporated. Change speed to medium-low, and mix for 10 to 15 minutes until the dough is strong and nearly passes the windowpane test. At this point, add the room temperature butter, and mix until the dough is smooth, glossy, and passes the windowpane test, about 8 to 10 minutes more. Place the dough in a buttered/oiled bowl, and let rise for 2½ to 3½ hours.
2. The dough is ready when it is airy and wobbly and tripled in size. The dough is ready to shape at this point. You can place it in the fridge for an hour or so for the dough to firm up; this makes it easier to work with.
3. Grease two 9x5-inch loaf pans with butter and have them close by. Flour the counter, and dump the dough onto the table. Using a rolling pin or your hands, gently shape the dough into an 18x10-inch rectangle. Spread the jam over the dough, leaving a ½-inch border without jam. Roll the dough into a log lengthwise. Cut the log in the middle to make two equal size rolls (about 9x5 inches). Working with one at a time, using a knife, cut the roll lengthwise from one end to almost the end of the other, leaving them connected at one end. Take the two pieces of dough and twist, and place inside the greased loaf tin. Repeat the same thing with the second log.
4. Cover the two tins with plastic wrap or a towel and leave to proof for an hour or 2 depending on the temperature. The dough is ready when it's jiggly. Preheat the oven to 350°F (180°C) and bake for 35 to 45 minutes until internal temperature reaches 208°F.
5. For the syrup: Add the sugar and water to a small saucepan, and bring to a boil. Take off heat. Using a pastry brush, brush the syrup over the two zavyvanets when they come out of the oven.

DONATE: On the weekends, Olga runs a microbakery out of her home in Austin. In an effort to raise funds for Ukraine, she launched a fundraiser selling burnt Basque cheesecakes. You can buy yours through her Instagram account *@ogi_the_yogi*. You can also donate directly to Liberty Ukraine, an Austin-based nonprofit, at *libertyukraine.org*.

bread box

powered by Red Star® Yeast

HEARTY BREADS FIT FOR A FALL FEAST

THOUGH THE NAMES OF THESE SAVORY BREADS MAY BE UNFAMILIAR,
THE COZY, COMFORTING FLAVORS OF THEIR FILLINGS ARE UNIVERSAL

ONION-POPPY SEED BIALYS

Makes 12 bialys

Brought to the US by Polish Jewish immigrants in the 1800s, the bialy is now a Northeastern Jewish bakery staple most often compared to bagels. But unlike the bagel, bialys are round with an indent, not rings, and baked without boiling. We kept things classic with a seasoned Caramelized Onion Filling surrounded by pillowy-soft dough sprinkled with sesame and poppy seeds. Though these beauties are delicious slathered with butter or cream cheese, they're an absolute treat served fresh from the oven, too.

6 cups (762 grams) bread flour, divided
1¼ teaspoons (3 grams) instant yeast*, divided
1 cup (240 grams) water, room temperature (70°F/21°C to 75°F/24°C)
5 teaspoons (15 grams) kosher salt
1 cup (240 grams) warm water (120°F/49°C to 130°F/54°C)
1 teaspoon (3 grams) black sesame seeds
1 teaspoon (3 grams) sesame seeds
1 teaspoon (3 grams) poppy seeds
1 teaspoon (3 grams) flaked sea salt
Caramelized Onion Filling (recipe follows)
1 large egg (50 grams), lightly beaten

1. In a medium bowl, whisk together 2 cups (254 grams) flour and ¼ teaspoon yeast. Add 1 cup (240 grams) room temperature water; stir and fold until well combined. (Mixture will start out very thick but will loosen as it sits.) Cover with plastic wrap, and let stand at room temperature for 8 to 12 hours.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat kosher salt, remaining 4 cups (508 grams) flour, and remaining 1 teaspoon (3 grams) yeast at low speed until combined. Add flour-yeast mixture and 1 cup (240 grams) warm water; carefully pulse mixer between lowest speed and "off" setting until mixture is just combined. Beat at low speed until a rough, sticky dough forms, 1 to 2 minutes, stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, tacky dough forms and cleans sides of bowl, 10 to 12 minutes. (Dough should pass the windowpane test; see Note.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
5. Line 2 baking sheets with parchment paper.
6. Punch dough down; cover and let stand for 10 minutes. On a clean surface, divide dough into 12 portions (about 100 grams each). Gently shape each portion into a ball; cover and let stand for 15 minutes. Press each ball into a 4-inch-wide round; place 1½ to 2 inches apart on prepared pans, reshaping rounds as needed. Using your fingers, press a 2-inch-wide well in center of each round until bottom of well is completely flattened. Cover with greased sheets of plastic wrap; let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 40 minutes.
7. Preheat oven to 425°F (220°C).
8. In a small bowl, combine all seeds and sea salt.
9. Using your fingers, press and reshape wells again. Using the tines of a fork, dock bottom and sides of wells 5 to 6 times; fill each well with 1 tablespoon (20 grams) Caramelized Onion Filling, spreading into an even layer. Brush exposed dough edges with egg, and sprinkle with seed mixture.
10. Bake until lightly golden, 12 to 15 minutes, loosely covering with foil during final 2 to 3 minutes of baking to prevent excess browning. Let cool on pan for 15 minutes; serve warm.

**We used Platinum® Yeast from Red Star®.*

Note: *To use the windowpane test to check dough for proper gluten development, pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Caramelized Onion Filling

Makes about 1½ cups

- **2 tablespoons (28 grams) unsalted butter**
- **4 cups (620 grams) ¼-inch-chopped sweet onion**
- **¼ cup (60 grams) dry sherry**
- **1 teaspoon (3 grams) poppy seeds**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1 gram) granulated sugar**
- **¼ teaspoon ground black pepper**

1. In a large nonstick skillet, heat butter over medium-high until melted and bubbling. Add onions, and reduce heat to medium; cook, stirring occasionally, until softened, 8 to 10 minutes. Add sherry and all remaining ingredients; cook, stirring occasionally, until onions are lightly golden and have cooked down to about one-fourth of their original volume, 25 to 30 minutes, adjusting heat as needed. (See PRO TIP.) Let cool completely before using.

PRO TIP
If needed, use a measuring cup to check how much your onions have reduced in volume.

BIALY SHAPING

This simple shaping technique helps create the perfect indentation for your Caramelized Onion Filling

1. Press each ball into a 4-inch-wide round; place 1½ to 2 inches apart on prepared pans, reshaping rounds as needed.

2. Using your fingers, press a 2-inch-wide well in center of each round until bottom of well is completely flattened.

3. After the second rise, press and reshape wells. Using the tines of a fork, dock bottom and sides of wells 5 to 6 times.

BIEROCKS

Makes 10 bierocks

Shiny and gorgeously golden, these rolls are more than meets the eye. With a savory filling of richly seasoned beef and cabbage, bierocks are a bread that eat like a meal. Introduced to the US by German Russian Mennonite immigrants in the late 1800s, these fluffy filled pockets are the ultimate handheld food to serve alongside your favorite ale for a distinctly delicious autumn celebration. They also make an excellent accompaniment to hearty soups and stews when the weather turns cold.

- ½ cup (120 grams) warm water (110°F/43°C to 115°F/46°C)
- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 6 teaspoons (24 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 3½ cups (445 grams) bread flour
- 2 teaspoons (6 grams) kosher salt
- 2 large eggs (100 grams), room temperature and divided
- 2 tablespoons (28 grams) unsalted butter, melted
- Beef Filling (recipe follows)

1. In a medium bowl, whisk together ½ cup (120 grams) warm water, warm milk, 2 teaspoons (8 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, salt, and remaining 4 teaspoons (16 grams) sugar at low speed until combined. Add yeast mixture, 1 egg (50 grams), and melted butter, and beat at low speed for 2 minutes.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, stopping to scrape sides of bowl, 6 to 8 minutes. (Dough should pass the windowpane test; see Note.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
6. Punch dough down, and let stand for 10 minutes. Divide dough into 10 portions (about 78 grams each). Using a rolling pin, flatten each portion into a 5-inch circle. Spoon 2 tablespoons (31 grams) Beef Filling into center of each circle. Pinch edges of each circle together around filling, and turn seam side down. Cup dough ball with your fingertips touching the surface; swirl dough on surface twice to shape into a roll and place 2 ½ to 3 inches apart on prepared pans.
7. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush each roll with egg.
8. Bake until deep golden brown, 18 to 20 minutes.

**We used Platinum® Yeast from Red Star®.*

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Beef Filling

Makes about 2 cups

- ½ pound (227 grams) ground chuck (80/20 fat)
- 2½ cups (178 grams) thinly sliced green cabbage
- 1 cup (126 grams) diced yellow onion
- 2 teaspoons (6 grams) kosher salt
- ¼ teaspoon ground black pepper
- 1½ teaspoons (7 grams) Worcestershire sauce
- 1 teaspoon (5 grams) Dijon mustard
- 1 teaspoon (5 grams) apple cider vinegar

1. In a large nonstick skillet, cook beef over medium-high heat until browned, adjusting heat as needed. Remove beef using a slotted spoon, reserving drippings in skillet.
2. Reduce heat to medium, and add cabbage, onion, salt, and pepper. Cook, stirring often, until vegetables are softened, about 8 minutes.
3. Add Worcestershire, mustard, and vinegar to cabbage mixture, stirring until combined. Stir in beef, and remove from heat. Let cool completely before using, or refrigerate in an airtight container for up to 3 days.

Looking for more spectacular bread recipes? Head to *bakefromscratch.com* and check out our Bread Box collection!

the essential...

MARBLED RYE BREAD

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY LUCY FINNEY

SLICE INTO THIS STEP-BY-STEP GUIDE FOR SHOWSTOPPING, SPIRALED LOAVES AT ANY TIME. STORE-BOUGHT BREAD NEED NOT APPLY.

At once earthy, tangy, and nutty, with a mesmerizingly striking swirl, marbled rye bread is as mutilayered as the realm of bread it belongs to. A hardy ancient grain, rye's ability to thrive in poorer soils and wetter, cooler climes has made it a prime crop in northern and eastern Europe since the Middle Ages. Although the grain is now produced in other parts of the world, the "rye belt" stretches from the Germany-France border through Poland, Scandinavia, and the Baltic states all the way into Russia. Several tasty rye traditions traveled with immigrants from those countries to lands abroad, and many bready homages, recreations, and offshoots ensued.

For some, the words "rye bread" might spark cravings for an almost ebony-hued loaf or a lighter-crumbed situation. Rye breads can be mild, sour, or even boldly spiced. They can come studded with mix-ins like seeds and citrus peel or skip them altogether. The following pages will deep-dive into the spiraled variety, the kind many of us imagine piled high with pastrami or corned beef slices. First, we'll mix a duo of doughs, both made with a combo of rye and wheat flours, sweetened with molasses, and punctuated with caraway seeds. A mere sprinkling of cocoa added to one makes for the bread's iconic two-toned interior. From there, we'll cover bread-making basics, from proofing and shaping to scoring and baking. With a bit of practice, you'll have bakery-worthy loaves in no time.

MARBLED RYE BREAD

Makes 2 (9x5-inch) or freeform loaves

Two differently tinted doughs combine to create this beautifully spiraled loaf. Whether hugging favorite sandwich fixings or simply slathered with softened butter, each caraway-flecked slice is as gorgeous as it is delicious. No need for two loaves? Share one with a friend, or wrap and freeze one for later.

Light dough:
2⅓ to 2⅔ cups (292 to 334 grams) all-purpose flour, divided
¾ cup (90 grams) rye flour*
2 teaspoons (6 grams) kosher salt
1 teaspoon (3 grams) instant yeast
1 teaspoon (3 grams) caraway seeds
1 cup (240 grams) warm water (120°F/48°C to 130°F/54°C)
2½ tablespoons (35 grams) vegetable oil
1 tablespoon (21 grams) molasses (not blackstrap)

Dark dough:
2¼ to 2½ cups (281 to 312 grams) all-purpose flour, divided
¾ cup (90 grams) rye flour*
3 tablespoons (15 grams) unsweetened cocoa powder, sifted
2 teaspoons (6 grams) kosher salt
1 teaspoon (3 grams) instant yeast
1 teaspoon (3 grams) caraway seeds
1 cup (240 grams) warm water (120°F/48°C to 130°F/54°C)
2½ tablespoons (35 grams) vegetable oil
1 tablespoon (21 grams) molasses (not blackstrap)

Topping:
1 large egg (50 grams)
1 tablespoon (15 grams) water
2 teaspoons (6 grams) caraway seeds

1. For light dough: In the bowl of a stand mixer, whisk together 2⅓ cups (292 grams) all-purpose flour, rye flour, salt, yeast, and caraway seeds by hand until well combined. Add 1 cup (240 grams) warm water, oil, and molasses; using the paddle attachment, beat at low speed until combined, about 30 seconds, stopping to scrape sides of bowl.
2. Switch to the dough hook attachment. Beat at low speed until dough is soft, tacky, and elastic and mostly cleans sides of bowl, 8 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ⅓ cup (42 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if needed. (Dough may still stick to bottom of bowl but should pass the windowpane test; see Note.) Transfer dough to a clean surface. Cover with a lightly greased sheet of plastic wrap.
3. For dark dough: Clean bowl of stand mixer and attachments. In the bowl of a stand mixer, whisk together 2¼ cups (281 grams) all-purpose flour, rye flour, cocoa, salt, yeast, and caraway seeds by hand until well combined. Add 1 cup (240 grams) warm water, oil, and molasses; using the paddle attachment, beat at low speed until combined, about 30 seconds, stopping to scrape sides of bowl.
4. Switch to the dough hook attachment. Beat at low speed until dough is soft, tacky, and elastic and mostly cleans sides of bowl, 8 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if needed. (Dough may still stick to bottom of bowl but should pass the windowpane test; see Note.)
5. On a clean surface, shape light and dark doughs into balls.
6. Lightly oil 2 large bowls. Place doughs in bowls, turning to grease tops. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
7. Punch down doughs; cover and let stand for 10 minutes. Turn out doughs onto a clean surface. Divide each dough into 4 portions (about 178 grams each). For one loaf, roll 2 light dough portions and 2 dark dough portions into 9x6-inch rectangles. Layer rectangles on top of one another, starting with light and ending with dark. Reroll or pat stacked dough into a 9x6-inch rectangle, making sure to get out any air bubbles between layers. Starting at one long side, roll up dough, jelly roll style. Repeat procedure with remaining dough.
8. Spray 2 (9x5-inch) loaf pans with cooking spray. Place dough logs, seam side down, in prepared pans. (Alternatively, pinch ends to seal, and tuck under to secure; roll dough into about a 9½-inch log [about 3 inches wide]. Repeat procedure with remaining dough, and place dough logs 3 inches apart on a parchment paper-lined baking sheet.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
9. Preheat oven to 375°F (190°C).
10. For topping: In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush loaves with egg wash. Sprinkle with caraway seeds. Using a small sharp serrated knife, make 4 diagonal slashes that are ½ to ⅜ inch deep and 4½ to 5 inches long across top of loaves.
11. Bake for 15 minutes; rotate pans, and bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 12 minutes more. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Arrowhead Mills Organic Rye Flour.*

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Ingredient ID

Explore the simple ingredients that make up this deliciously classic loaf

ALL-PURPOSE FLOUR

With a protein content typically around 9% to 12%, all-purpose flour, paired with its rye counterpart, provides just the right amount of gluten formation, producing an elastic yet tender crumb that is not overly dense or tough.

RYE FLOUR

These flours are classified by how much rye kernel they contain. More rye kernel means a darker flour and more intense flavor. From lowest to highest, you'll find light rye, medium rye, dark rye, and pumpernickel flour. Low in one gluten-forming protein, rye is often combined in different ratios with wheat flour, depending on desired bread density. For this recipe, we went with a more middle-of-the-road rye. Weigh your flour if possible since different brands and types can vary.

KOSHER SALT

In general, the maximum threshold of salt to flour in breads is 1.8% to 2% of the flour by weight. Since distinct salt varieties measure differently, scaling your salt by weight can be particularly important. We use a finer-grained kosher salt that disperses and dissolves wonderfully. More than just for flavor, salt helps strengthen gluten structure, promote crust color, and keep fermentation activities under control.

INSTANT YEAST

Made in a similar way as its active dry equivalent, instant yeast undergoes a faster drying and finer milling process. Although it can still be bloomed, instant yeast's ability to dissolve and activate faster allows it to be swirled directly into your dry ingredients.

EGG

Flavor-packed multitaskers, eggs act as binders, emulsifiers, leavening agents, and more. Whisked into an egg wash, it keeps our caraway seed topping adhered and gives our bread a glossy, golden-brown sheen.

WATER

Moisture, in the form of warm water, activates the yeast and hydrates the dough so gluten can develop. Water not only helps build elasticity but also, when cooking, gets converted to steam. This, in turn, leavens the dough as well as keeps the crust from forming too quickly and burning.

VEGETABLE OIL

Fats like oil act as tenderizers in bread, lubricating and shortening the gluten networks that could otherwise lead to a tougher loaf. Neutral in taste, vegetable oil lets the other flavors come through while promoting a tender crumb and a more delicate yet toothsome exterior.

MOLASSES

The byproduct of the sugar-refining process, molasses adds sweetness as well as caramel and slightly bitter undertones. Be sure to avoid bottles labeled "blackstrap." A later result of the same sugar-making practice, blackstrap molasses is bitter, less sweet, and best saved for other applications.

UNSWEETENED COCOA POWDER

Made from ground dried cocoa solids after most of the cocoa butter has been removed, this powdery substance is bitter and acidic, with a reddish-brown hue. Instead of adding any distinct chocolaty flavors, the cocoa dyes our dark dough a deeper, contrasting shade. A quick sift before adding it in ensures your cocoa is clump-free.

CARAWAY SEEDS

These "seeds" are the dried fruits of the caraway plant, a member of the same family as celery, parsley, and carrots. Although seemingly unassuming, they pack peppery, earthy, and somewhat citrusy notes in one tiny package, offering pops of flavor through each bread slice.

Mixing Mastery

Using our dark dough, we demo some prime mixing practices for doughs ready to roll

1. In the bowl of a stand mixer, whisk together 2¼ cups (281 grams) all-purpose flour, rye flour, cocoa, salt, yeast, and caraway seeds by hand until well combined. Add 1 cup (240 grams) warm water, oil, and molasses; using the paddle attachment, beat at low speed until combined, about 30 seconds, stopping to scrape sides of bowl. We use the dry blend method, whisking the yeast into a portion of our flour and the rest of our dry ingredients. Since salt can kill yeast, be sure that the yeast is properly coated in flour to help keep the two from directly touching when mixing. Also, don't be afraid of the warm water. With our yeast folded into our flour mixture, it's just the right temperature to activate things and kick off this bread-making adventure.

2. Switch to the dough hook attachment. Beat at low speed until dough is soft, tacky, and elastic and mostly cleans sides of bowl, 8 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if needed. (Dough may still stick to bottom of bowl but should pass the windowpane test; see Note on page 46.) We first tap the paddle attachment for more even initial mixing and then tag in the dough hook for kneading proficiency. Since differences in measuring, environment, and other factors can impact doughs from day to day, we offer a range rather than a set flour amount. This allows us to add flour and adjust until we get our desired consistency. Check gluten development using the windowpane test. Pinch or cut a small piece of dough. Gently and slowly pull and rotate the dough out from the center. If it's ready, you will be able to stretch it until it's thin and translucent. If it tears, mix the dough for 1 more minute and then try again.

3.

4.

3. On a clean surface, shape light and dark doughs into balls. To officially start our doughs' first rise at the same time, we wait until both are mixed before forming them into balls. To do so, pinch dough ends together, forming a more spherical shape, and place it seam side down on your surface. Then, using both hands, cup dough and pull it toward you to seal. Rotate dough 90 degrees, and pull again until a smooth ball forms.

4. Lightly oil 2 large bowls. Place doughs in bowls, turning to grease tops. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. Air inside the bowls could cause the doughs to crust, even when covered with plastic wrap. A simple turn inside the greased vessel, however, can keep the doughs moist and supple through their first rise.

Shape Things Up

Creating this bread's showstopping spiral is made simple with this in-depth guide

1.

2.

3.

4.

5.

1. Punch down doughs; cover and let stand for 10 minutes. More than a therapeutic practice, punching down deflates air pockets in the doubled dough, contributing to a finer crumb in your final loaf. It also redistributes the yeast toward new starches and sugars, refueling them for a successful second rise.

2. Turn out doughs onto a clean surface. Divide each dough into 4 portions (about 178 grams each). Use a kitchen scale to accurately divide your dough in fourths, keeping portions snuggled under plastic wrap to prevent them from crusting. No need for any extra flour in this case, which could prevent layers from adhering later and make for a tougher bread texture.

3. For one loaf, roll 2 light dough portions and 2 dark dough portions into 9x6-inch rectangles. Layer rectangles on top of one another, starting with light and ending with dark. Reroll or pat stacked dough into a 9x6-inch rectangle, making sure to get out any air bubbles between layers. This simple layering is the key to those signature swirls. Aim for evenly thick layers for more consistently shaped loaves. Roll or pat out any trapped air bubbles, as they could leave gaps in your slices.

4. Starting at one long side, roll up dough, jelly roll style. Repeat procedure with remaining dough. Be gentle as you roll up your dough. There's no need to roll it super tightly or pinch closed the seam. Both could cause unnecessary tension, making the dough more prone to bursting or tearing while baking.

5. Spray 2 (9x5-inch) loaf pans with cooking spray. Place dough logs, seam side down, in prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. This second rest lets those pretty loaves expand toward their full potential. They regain some gas bubbles expelled while shaping and amp up in flavor thanks to some final fermentation. Their gluten also gets a chance to relax and grow more extensible, further equipping your bread to bake up beautifully.

Upper Crust Additions

A glossy egg wash, a scattering of seeds, and some strategic scoring take your loaf from great to gorgeous

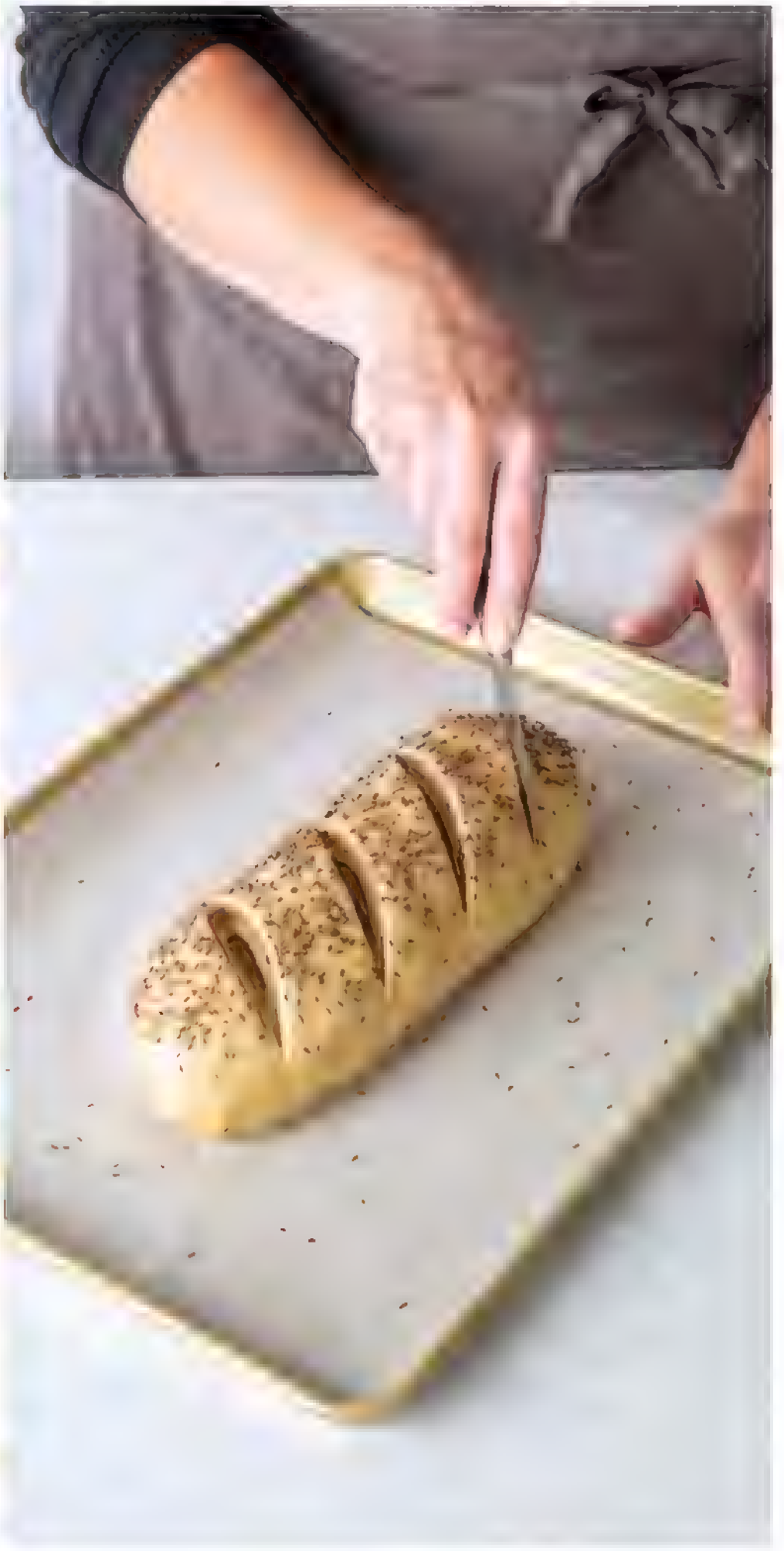
1. Brush loaves with egg wash. Sprinkle with caraway seeds. Here, an egg wash pulls double duty. On one hand, the egg's proteins and fats promote a shiny, golden-brown crust. It also acts as an edible adhesive for a generous sprinkling of caraway seeds.

2. Using a small sharp serrated knife, make 4 diagonal slashes that are ½ to ⅝ inch deep and 4½ to 5 inches long across top of loaves. Scoring intentionally creates weak spots in the dough, coaxing it to bake evenly in the desired directions. We found a smaller serrated knife made for the cleanest slices. Be firm and decisive while slashing; otherwise, the dough may catch or stick, making for a less pretty loaf. If needed, feel free to go back and deepen your cuts further.

Think Outside the Loaf Pan

No pan? No problem! Learn how to shape freeform loaves that are equally lovely and flavorful.

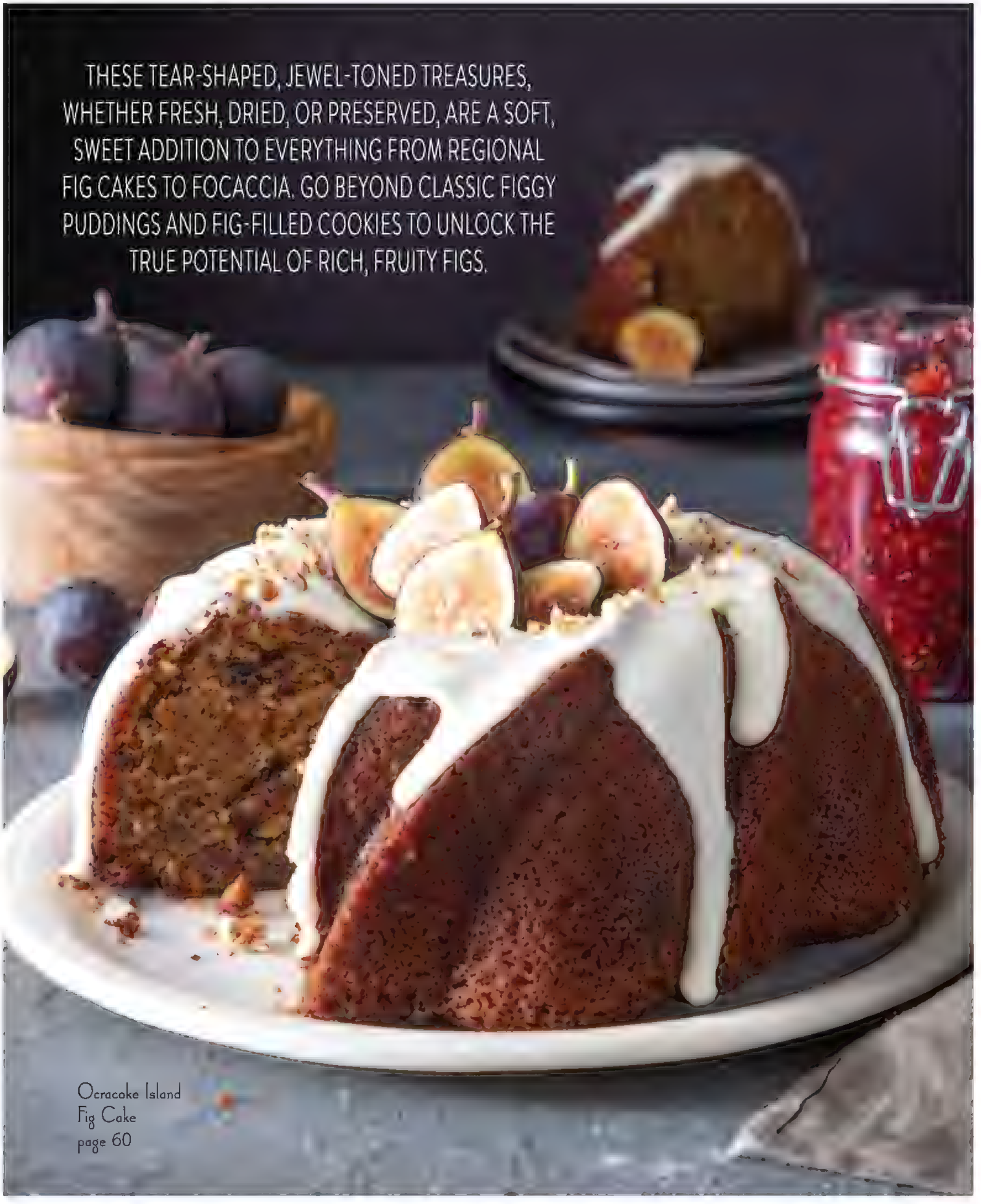
1. Alternatively, pinch ends to seal, and tuck under to secure; roll dough into about a 9½-inch log (about 3 inches wide). Repeat procedure with remaining dough, and place dough logs 3 inches apart on a parchment paper-lined baking sheet. It's important again to be gentle while rolling. Pinch and tuck ends under, but avoid pinching closed the seam or rolling the dough too tightly. Beyond slight shaping differences, you'll otherwise proof, top, and bake your freeform breads as directed.



Big on Fig

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

THESE TEAR-SHAPED, JEWEL-TONED TREASURES, WHETHER FRESH, DRIED, OR PRESERVED, ARE A SOFT, SWEET ADDITION TO EVERYTHING FROM REGIONAL FIG CAKES TO FOCACCIA. GO BEYOND CLASSIC FIGGY PUDDINGS AND FIG-FILLED COOKIES TO UNLOCK THE TRUE POTENTIAL OF RICH, FRUITY FIGS.



Ocracoke Island
Fig Cake
page 60

Small-Batch Fig and
Onion Focaccia
page 59

Fig-Brandy Loaf Cake
page 59

Fig Frangipane Tart
page 61

Fig, Orange, and
Spice Scones
page 62

FIG-BRANDY LOAF CAKE

Makes 1 (8½x4½-inch) cake

Brandy-soaked dried figs and chopped fresh figs combine in this moist and tender cocoa-infused loaf cake to create a simple yet sophisticated treat perfect for dinner parties and laid-back afternoon snacks alike. A spiked chocolate glaze adds a touch of sweetness and polished glossy finish, helping the fresh figs on top pop.

- **2 ounces (57 grams) dried Black Mission figs, cut into ¼-inch pieces (about ⅓ cup)**
- **⅓ cup (80 grams) brandy**
- **1¼ cups (156 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- **⅓ cup (25 grams) sifted Dutch process cocoa powder**
- **1½ teaspoons (7.5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **⅔ cup (147 grams) firmly packed light brown sugar**
- **½ cup (120 grams) whole milk, room temperature**
- **⅓ cup (75 grams) vegetable oil**
- **¼ cup (50 grams) granulated sugar**
- **1 large egg (50 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **3 ounces (85 grams) fresh Black Mission figs, stemmed and cut into ¼- to ½-inch pieces (about a heaping ½ cup)**

Brandy-Cocoa Glaze (recipe follows)

Garnish: quartered fresh figs, halved fresh figs

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a small microwave-safe bowl, combine dried figs and brandy. Heat on high in 15-second intervals, stirring between each, until hot and steamy (about 150°F/66°C). Let stand for 30 minutes, stirring occasionally. Drain fig mixture, reserving brandy.
3. In a large bowl, whisk together 1¼ cups (156 grams) flour, cocoa, baking powder, and salt.
4. In a medium bowl, whisk together brown sugar, milk, oil, granulated sugar, egg, vanilla, and 1 teaspoon (5 grams) reserved brandy. Add brown sugar mixture to flour mixture; fold just until dry ingredients are moistened and some streaks of flour remain.
5. In a small bowl, toss together drained dried figs, chopped fresh figs, and remaining 1 tablespoon (8 grams) flour. Fold fig mixture into batter just until combined. (Do not overmix.) Pour batter into prepared pan, smoothing into an even layer. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
6. Bake for 40 minutes; rotate pan, and bake until a wooden pick inserted in center comes out clean, 14 to 18 minutes more. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan. Brush warm cake with 1 to 2 tablespoons (15 to 30 grams) reserved brandy. Let cool completely on a wire rack.
7. Spoon and spread Brandy-Cocoa Glaze onto cooled cake. Garnish with quartered and halved figs, if desired. Refrigerate in an airtight container for up to 3 days.

Brandy-Cocoa Glaze

Makes about ⅔ cup

- **1⅓ cups (160 grams) confectioners' sugar, sifted**
- **3 tablespoons (15 grams) sifted Dutch process cocoa powder**
- **2 tablespoons (30 grams) whole milk**
- **1 tablespoon (15 grams) brandy**
- **¼ teaspoon kosher salt**

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.

SMALL-BATCH FIG AND ONION FOCACCIA

Makes 1 (9-inch) round loaf

Seamlessly blending sweet and savory ingredients, this Small-Batch Fig and Onion Focaccia is perfect for dipping in your favorite olive oil, serving alongside pasta, or eating on its own.

- **¾ cup (180 grams) water, room temperature (70°F/21°C to 75°F/24°C)**
- **1 tablespoon (14 grams) plus 4 teaspoons (20 grams) extra-virgin olive oil, divided**
- **2 cups (254 grams) bread flour**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1½ teaspoons (1 gram) finely chopped fresh sage**
- **¾ teaspoon (2.25 grams) instant yeast**
- **½ teaspoon (1 gram) onion powder**
- **5 fresh Brown Turkey figs (about 150 grams), stemmed and halved**
- **¼ cup (about 40 grams) ¼-inch-sliced red onion**

Garnish: fresh sage leaves, flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, place ¾ cup (180 grams) room temperature water and 1 tablespoon (14 grams) oil. Add flour, kosher salt, chopped sage, yeast, and onion powder. Beat at low speed for 4 minutes; scrape sides of bowl and paddle. Increase mixer speed to medium-low, and beat until dough pulls away from sides of bowl and forms a relatively smooth, slightly sticky, elastic ball on paddle, 3 to 4 minutes, stopping to scrape sides of bowl and paddle. (Dough should be elastic enough to not tear when gently pulled.)
2. Oil a medium bowl. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.)
3. Line bottom of a 9-inch round cake pan with parchment paper. Brush with 2 teaspoons (10 grams) oil.
4. Turn out dough into prepared pan, and using just your greased fingertips, gently stretch dough to completely fill pan. (If dough is tight and will not stretch completely, let stand for 5 to 10 minutes and then try again.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
5. Uncover dough, and dimple with your fingertips, touching pan through dough without tearing dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough fills pan about halfway, about 30 minutes.
6. Preheat oven to 450°F (230°C).
7. Drizzle dough with remaining 2 teaspoons (10 grams) oil. Top with figs and onion.
8. Bake for 15 minutes. Reduce oven temperature to 425°F (220°C), and bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 6 to 10 minutes more. Let cool in pan for 10 minutes. Carefully remove from pan. Serve warm, or let cool

completely on a wire rack. Garnish with sage leaves and sea salt, if desired. Best served same day.

OCRACOKE ISLAND FIG CAKE

Makes 1 (10-cup) Bundt cake

This cake, originally from North Carolina's Outer Banks, makes use of the luscious fig trees that ripen in midsummer to produce an abundance of fruit on Ocracoke Island. Our version of this rich cake is made with homemade fig jam and studded with pecans.

- **3 large eggs (150 grams), room temperature**
- **1¼ cups (250 grams) granulated sugar**
- **1 cup (224 grams) vegetable oil**
- **1 cup (308 grams) Quick Fig Jam (recipe on page 62)**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **½ teaspoon (1 gram) packed lemon zest**
- **2 cups (250 grams) all-purpose flour**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **1 teaspoon (2 grams) ground nutmeg**
- **1 teaspoon (2 grams) ground cinnamon**
- **¾ teaspoon (1.5 grams) ground allspice**
- **¼ teaspoon ground black pepper**
- **1 tablespoon (15 grams) warm water (90°F/32°C)**
- **1 teaspoon (5 grams) baking soda**
- **½ cup (120 grams) whole buttermilk, room temperature**
- **2½ teaspoons (15 grams) vanilla bean paste**
- **1 cup (113 grams) chopped toasted pecans***

Garnish: halved fresh Black Mission figs, finely chopped toasted pecans

1. Preheat oven to 350°F (180°C).

2. In the bowl of a stand mixer fitted with the paddle attachment, beat eggs at medium speed until smooth and well combined, about 2 minutes. Add granulated sugar, oil, Quick Fig Jam, brown sugar, and lemon zest; beat until thickened and well combined, 2 to 3 minutes, stopping to scrape sides of bowl.

3. In a large bowl, whisk together flour, salt, nutmeg, cinnamon, allspice, and pepper. In a small bowl, stir together 1 tablespoon (15 grams) warm water and baking soda; add buttermilk and vanilla bean paste, stirring until well combined. With mixer on low speed, gradually add flour mixture to egg mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating until nearly combined. Fold in chopped pecans.

4. Spray a 10-cup Bundt pan (see Notes) with baking spray with flour. Pour batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.

5. Bake until a wooden pick inserted near center comes out clean, 55 minutes to 1 hour and 5 minutes, loosely covering with foil during final 5 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 15 minutes. Using a butter knife or a small offset spatula, gently loosen sides and center of cake from pan. Invert cake onto a wire rack, and let cool completely.

6. Spoon and spread Buttermilk Glaze onto cooled cake as desired. Garnish with figs and finely chopped pecans, if desired. Serve with any extra glaze. Refrigerate in an airtight container for up to 3 days.

**We used Schermer Pecans Pecan Halves.*

Notes: *We used a Nordic Ware 10-Cup Swirl Bundt Pan. This recipe works best in a Bundt pan with a more rounded, open, less detailed design.*

To help keep Bundt pan level while baking, place a wire rack directly on oven rack to create a crosshatched surface.

Buttermilk Glaze

Makes about ⅔ cup

- **1¾ cups (210 grams) confectioners' sugar**
- **3 tablespoons (45 grams) whole buttermilk**
- **1 tablespoon (14 grams) unsalted butter, melted**
- **½ teaspoon (3 grams) vanilla bean paste**
- **¼ teaspoon kosher salt**

1. In a medium bowl, stir together all ingredients until smooth. Use immediately.

FIG FRANGIPANE TART

Makes 1 (9½-inch) tart

Nutty, almond-flecked pastry crust is filled with a thin layer of fig preserves and then topped with creamy almond frangipane and dotted with fresh figs and sliced almonds to create this tasty Fig Frangipane Tart. Finished with a dusting of confectioners' sugar, this tart is polished but full of cozy, comforting flavors.

Almond Pastry Crust (recipe follows)
- **½ cup (113 grams) unsalted butter, softened**
- **½ cup (100 grams) granulated sugar**
- **1¼ cups (120 grams) superfine blanched almond flour**
- **3 tablespoons (24 grams) all-purpose flour**
- **2 large eggs (100 grams), room temperature**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (2 grams) almond extract**
- **½ cup (154 grams) fig preserves, plus more for brushing**
- **4 fresh Brown Turkey figs (about 120 grams), stemmed and cut into 8 wedges each**
- **2 tablespoons (14 grams) sliced almonds**

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C).
2. On a rimmed baking sheet, place pan with Almond Pastry Crust. Top prepared crust with parchment paper; add pie weights.
3. Bake until edges are lightly golden, 15 to 20 minutes, rotating pan halfway through baking. Carefully remove parchment and weights. Bake until inside of crust is dry, about 5 minutes more. Let cool completely on pan on a wire rack. (It's OK if crust shrinks slightly.)
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until light and fluffy, about 3 minutes, stopping to scrape sides of bowl. Add flours, eggs, salt, and almond extract; beat until combined.
5. Using a small offset spatula, spread preserves evenly in bottom of cooled crust. Dollop butter mixture evenly on top of preserves; spread into an even layer within crust. Arrange figs in concentric circles as desired, pressing gently into filling. Sprinkle with almonds.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 40 to 48 minutes, loosely covering crust with foil after 30 minutes of baking to prevent excess browning. Let cool completely in pan on a wire rack. Remove from pan, and place on a serving plate. Brush figs with warm preserves before serving. Garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 3 days.

Almond Pastry Crust

Makes 1 (9½-inch) crust

- **1¾ cups (219 grams) all-purpose flour**
- **⅓ cup (42 grams) finely crushed lightly toasted sliced almonds (see Note)**
- **3 tablespoons (36 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **1 large egg (50 grams), lightly beaten**
- **3½ teaspoons (17.5 grams) cold heavy whipping cream**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, almonds, sugar, and salt at low speed until combined. Add cold butter; beat until mixture resembles fine bread crumbs and no large pieces of butter remain, 2 to 3 minutes. Add egg and cold cream; beat until dough forms large clumps. (Mixture should be moist but not sticky and should hold together when pinched.) Shape into a 6- to 7-inch disk.
2. Spray a 9½-inch fluted round removable-bottom tart pan with baking spray with flour.
3. On a lightly floured surface, roll dough into a 12½- to 13-inch circle (about ⅛ inch thick), re-flouring work surface and rolling pin as needed; trim dough into a 12-inch circle with clean edges. Transfer dough to prepared pan, pressing into bottom and up sides; fold any overhanging dough inside,

pressing to create ¼-inch thickness around sides of pan. (It's OK if dough tears in spots; just press back together.) Using a small sharp knife, trim dough flush with sides of pan, using any extra dough to patch thinner spots around sides. Pinch sides lightly so dough sits about ⅛ inch above top edge of pan. Cover dough, and freeze for 15 minutes.

Note: *To finely crush almonds, place in a small resealable plastic bag. Using a rolling pin, crush until pieces are ⅛ inch or smaller.*

FIG, ORANGE, AND SPICE SCONES

Makes 8 scones

Buttery, tender, and filled with dried Mission and Golden figs, these scones receive added spicy warmth from Chinese five-spice powder and fresh citrusy flavor from orange zest to create a bright, nuanced bite. Served with a Quick Fig Jam, these scones are perfect on a cool fall morning served alongside a hot cup of coffee or tea.

- **2 cups (250 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **2½ teaspoons (12.5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) Chinese five-spice powder**
- **½ teaspoon (1 gram) ground cinnamon**
- **5 tablespoons (70 grams) cold unsalted butter, cubed**
- **1 cup (240 grams) cold heavy whipping cream**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¼ teaspoon (1 gram) tightly packed orange zest**
- **3 ounces (85 grams) dried Mission figs, cut into ¼- to ½-inch pieces (about ½ cup), plus more for topping**
- **3 ounces (85 grams) dried Golden figs, cut into ¼- to ½-inch pieces (about ½ cup), plus more for topping**
- **1 large egg (50 grams), lightly beaten**
- **Turbinado sugar, for sprinkling**
- **Quick Fig Jam (recipe follows), to serve**

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, salt, five-spice powder, and cinnamon. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
3. In a small bowl, stir together cold cream, vanilla bean paste, and orange zest. Add cream mixture to flour mixture, stirring until mixture is evenly moist. Gently stir in figs. (It's OK if dough is crumbly or shaggy in parts.)
4. Turn out dough onto a very lightly floured surface; gently knead 4 to 6 times to bring dough together. Roll or pat dough into a 1-inch-thick circle (about 7 inches wide), lightly flouring work surface as needed to prevent sticking. Using a serrated knife, cut circle into 8 wedges; top wedges with figs as desired, gently pressing down on figs. Place at least 2 inches apart on prepared pan. Freeze for 15 minutes.
5. Brush top of wedges with egg, and sprinkle with turbinado sugar.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 28 minutes. Serve warm or at room temperature with Quick Fig Jam. Store in an airtight container for up to 3 days.

Quick Fig Jam

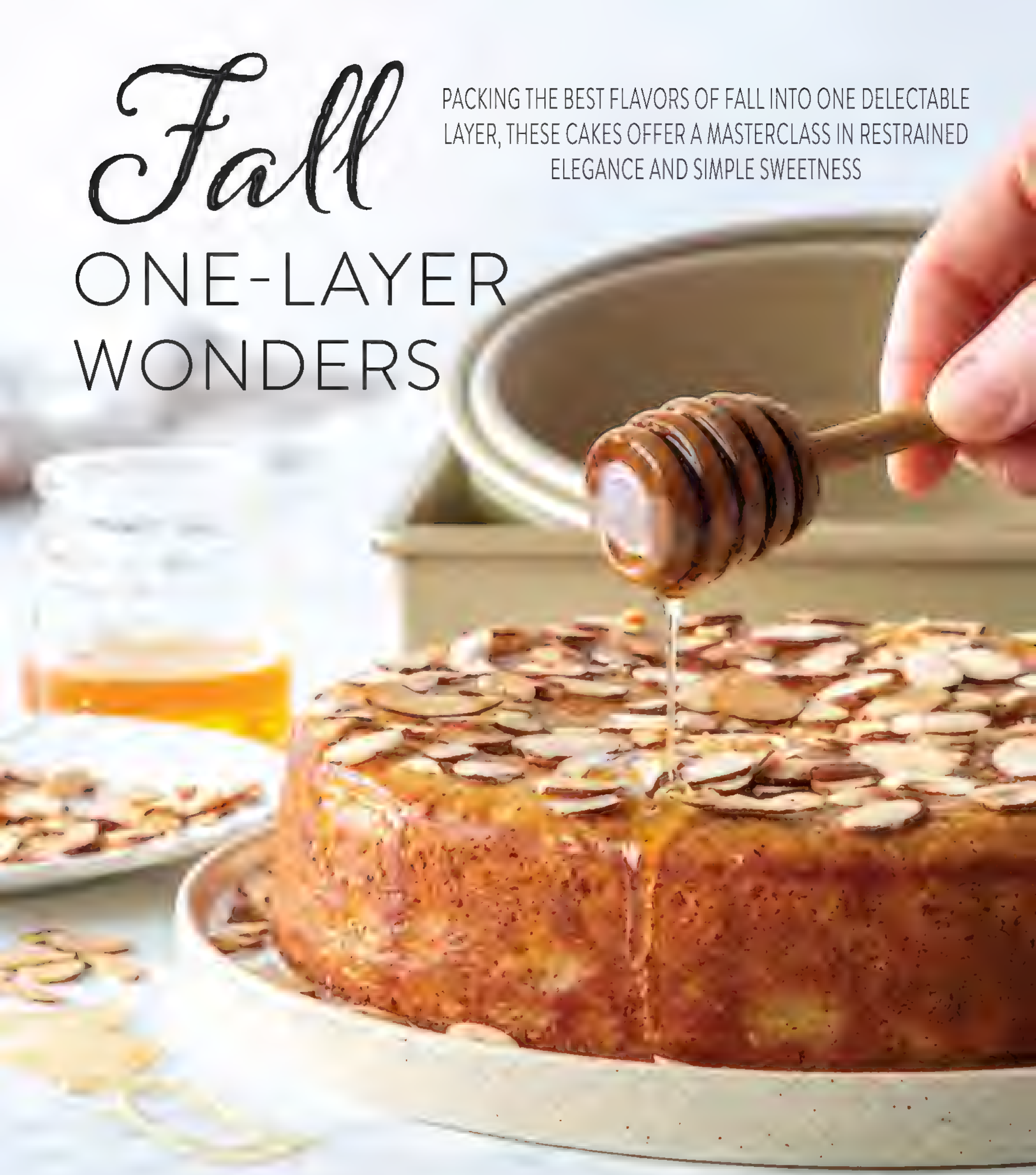
Makes 3 to 4 cups

- **2 pounds (908 grams) fresh Black Mission figs, stemmed and cut into ½- to 1-inch pieces (about 6 cups)**
- **2 cups (400 grams) granulated sugar**
- **6 (¼-inch-thick) slices lemon (about 60 grams), seeded**
- **4 teaspoons (20 grams) fresh lemon juice**

1. In a medium saucepan, combine all ingredients. Bring to a boil over medium-high heat. Cook, stirring frequently, for 5 minutes. Reduce heat to medium-low, and cook, stirring frequently and mashing figs with a potato masher, until thickened and an instant-read thermometer registers 220°F (104°C), 25 to 35 minutes. Remove from heat, and let cool for 30 minutes before transferring to a clean jar. Refrigerate for up to 1 week.

Fall ONE-LAYER WONDERS

PACKING THE BEST FLAVORS OF FALL INTO ONE DELECTABLE LAYER, THESE CAKES OFFER A MASTERCLASS IN RESTRAINED ELEGANCE AND SIMPLE SWEETNESS



PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY MEGAN LANKFORD
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY LUCY FINNEY

Chocolate-Almond
Poke Cake
page 69

Orange-Coriander
Upside-Down Cake
page 70

Carrot-Pumpkin
Cake
page 68

HONEY-ALMOND CAKE

Makes 1 (8-inch) cake

This honeyed cake is perfect for marking the sweet occasion of Rosh Hashanah, the Jewish New Year, or the conclusion of a crisp autumn night. Almonds, ginger, and honey are the main flavor notes in the cake, while applesauce and sour cream help contribute to a supremely tender crumb.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 6 tablespoons (126 grams) honey, divided
- ¼ teaspoon (1 gram) almond extract
- 1¼ cups (156 grams) all-purpose flour
- ¾ cup (72 grams) superfine almond flour
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- 1 teaspoon (2 grams) ground ginger
- ¾ cup (180 grams) unsweetened applesauce
- ⅓ cup plus 1 tablespoon (95 grams) whole milk, room temperature
- ⅓ cup (80 grams) sour cream, room temperature
- 1 tablespoon (15 grams) fresh lemon juice
- ¼ cup (28 grams) sliced almonds, toasted

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom and sides of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in 2 tablespoons (42 grams) honey and almond extract.
3. In a medium bowl, whisk together flours, baking powder, salt, and ginger. In another medium bowl, whisk together applesauce, milk, sour cream, and lemon juice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with applesauce mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until lightly golden and a wooden pick comes out with just a few moist crumbs, 45 to 50 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.
5. In a small microwave-safe bowl, heat remaining 4 tablespoons (84 grams) honey on high in 10-second intervals, stirring between each, until thin and pourable. Spoon honey onto cake, and sprinkle with almonds. Store in an airtight container for up to 2 days, or refrigerate in an airtight container for up to 5 days. If refrigerating, let come to room temperature before serving.

CARROT-PUMPKIN CAKE

Makes 1 (9-inch) cake

A sweet marriage between two orange-hued favorites, carrot and pumpkin, this well-spiced cake brings plenty of seasonal charm to the table. Aromatic toasted pecans and a rich cream cheese frosting round out the simple perfection of this autumnal stunner.

- **1¼ cups (250 grams) granulated sugar**
- **1 cup (244 grams) canned pumpkin**
- **½ cup (112 grams) canola oil**
- **2 large eggs (100 grams), room temperature**
- **1 teaspoon (6 grams) vanilla bean paste**
- **1¾ cups (219 grams) all-purpose flour**
- **1½ teaspoons (3 grams) ground cinnamon**
- **1 teaspoon (5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1 gram) ground ginger**
- **½ teaspoon (1 gram) ground nutmeg**
- **1½ cups (161 grams) lightly packed grated carrots**
- **½ cup (57 grams) finely chopped toasted pecans**
- **Spiced Cream Cheese Frosting (recipe follows)**
- **Garnish: finely chopped toasted pecans**

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together sugar, pumpkin, oil, eggs, and vanilla bean paste.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, salt, baking soda, ginger, and nutmeg. Gradually add flour mixture to sugar mixture, stirring just until combined. Fold in carrots and pecans just until combined. Pour batter into prepared pan, smoothing top with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 15 minutes. Remove sides of pan, and let cool completely on pan base on a wire rack.
5. Using a serrated knife, level top of cooled cake, if desired.
6. Spoon 1 cup (265 grams) Spiced Cream Cheese Frosting into a pastry bag fitted with a ½-inch French star piping tip (Ateco #866). Spread remaining Spiced Cream Cheese Frosting on top and sides of cake. Using frosting in bag, pipe swirls around top edge of cake. Garnish with pecans, if desired. Refrigerate for at least 2 hours before serving. Refrigerate in an airtight container for up to 6 days. Let come to room temperature before serving.

Spiced Cream Cheese Frosting

Makes about 4 cups

- **12 ounces (340 grams) cream cheese, softened**
- **⅔ cup (150 grams) unsalted butter, softened**
- **½ teaspoon (1 gram) ground cinnamon**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon ground nutmeg**
- **¼ teaspoon ground ginger**
- **5 cups (600 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and creamy, about 1 minute. Add cinnamon, vanilla, nutmeg, and ginger, and beat until combined. With mixer on low speed, gradually add confectioners' sugar, beating until combined; increase mixer speed to medium, and beat until smooth and fluffy, about 2 minutes.

CHOCOLATE-ALMOND POKE CAKE

Makes 1 (13x9-inch) cake

Like the beloved Almond Joy candy bar, this sheet cake serves a divinely rich bite of chocolate, almond, and coconut. Jam-packed with a decadent Macaroon Filling and generously coated with a silky-smooth chocolate buttercream, be prepared for this cake to be the biggest hit of the season.

- 2¼ cups (281 grams) all-purpose flour
- 1 cup (85 grams) unsweetened cocoa powder, plus more for dusting
- 2 teaspoons (2 grams) instant espresso powder
- 1¼ teaspoons (6.25 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 2¼ cups (450 grams) granulated sugar
- 1 cup (240 grams) sour cream, room temperature
- ⅔ cup (149 grams) canola oil
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- 1¼ cups (300 grams) hot strong brewed coffee
- Macaroon Filling (recipe follows)
- Chocolate Swiss Meringue Buttercream (recipe follows)
- Garnish: toasted sliced almonds, sweetened flaked coconut

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer, sift together flour, cocoa, espresso powder, baking powder, baking soda, and salt. Whisk to ensure flour mixture is well combined.
3. In a large bowl, whisk together granulated sugar, sour cream, oil, brown sugar, eggs, egg yolks, and extracts.
4. Using the paddle attachment, with mixer on low speed, gradually add sugar mixture to flour mixture, beating just until combined and stopping to scrape sides of bowl. Add hot coffee in a slow, steady stream, beating until combined and stopping to scrape sides of bowl. Pour batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan.
6. Using a ½-inch-wide handle of a wooden spoon, poke holes more than halfway into cooled cake at 1-inch intervals. Spread Macaroon Filling over cake, and cover with plastic wrap. Refrigerate for 3 hours or up to overnight.

7. Using excess parchment as handles, remove from pan, and place on a serving platter. Spread Chocolate Swiss Meringue Buttercream on top of cake, and garnish with almonds and coconut, if desired. Refrigerate in an airtight container for up to 5 days. Let come to room temperature before serving.

Macaroon Filling

Makes about 1¾ cups

- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **1½ cups (114 grams) sweetened flaked coconut**
- **¼ teaspoon (1 gram) coconut extract**
- **¼ teaspoon (1 gram) almond extract**

1. In a medium bowl, stir together all ingredients. Use immediately.

Chocolate Swiss Meringue Buttercream

Makes about 2½ cups

- **1 cup (200 grams) granulated sugar**
- **3 large egg whites (90 grams), room temperature**
- **¼ teaspoon kosher salt**
- **1½ cups (340 grams) unsalted butter, softened and cubed**
- **8 ounces (226 grams) 60% cacao bittersweet chocolate, melted and cooled slightly**

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, and salt. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until fluffy and meringue is just warm to the touch, 6 to 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. (If buttercream breaks, beat for 2 to 3 minutes, and emulsion will come back together.) Reduce mixer speed to medium, and beat until smooth and shiny. Add melted chocolate, and beat just until combined. Use immediately, or refrigerate in an airtight container for 1 to 2 weeks. Let refrigerated buttercream come to room temperature and rewhip until silky smooth before using.

PRO TIP
The butter needs to be softened, which means it should hold an impression when pressed with a finger but still show some resistance to pressure. If too cold or too warm, it won't incorporate well into the Swiss meringue. If the frosting breaks or looks curdled while beating in the butter, don't panic. Just keep beating it and it will eventually come back together. This frosting can take the extra mixing—it's almost impossible to overwhip it.

ORANGE-CORIANDER UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Shingled with glistening orange slices and sweetly spiced with coriander, this citrusy upside-down cake will brighten up any occasion.

- **Coriander Candied Oranges (recipe follows)**
- **⅔ cup (150 grams) unsalted butter, softened**
- **1¼ cups (250 grams) granulated sugar**
- **1 tablespoon (9 grams) tightly packed orange zest (about 2 large oranges)**
- **3 large eggs (150 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract***
- **2 cups (250 grams) unbleached cake flour**
- **2 teaspoons (4 grams) ground coriander**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **⅔ cup (160 grams) whole buttermilk, room temperature**
- **2 tablespoons (30 grams) fresh orange juice, room temperature**

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In bottom of prepared pan, arrange Coriander Candied Oranges, shingling and overlapping to create a barrier for batter.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and orange zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.
4. In a medium bowl, whisk together flour, coriander, baking powder, salt, and baking soda. In a small bowl, whisk together buttermilk and orange juice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape sides of bowl. Spoon batter into prepared pan, smoothing top with a small offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour, loosely covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes.
6. Place a serving platter on top of pan, and carefully invert cake; gently remove pan, and discard parchment. Using a pastry brush, lightly brush some of reserved syrup from Coriander Candied Oranges on top of candied oranges for added moisture and shine. (See Note.) Serve warm or at room temperature. Refrigerate in an airtight container for up to 4 days. Let come to room temperature before serving.

**We used Rodelle Vanilla Extract.*

Note: *Extra syrup from candied oranges makes a great addition to cocktails, iced tea, and more.*

Coriander Candied Oranges

Makes 30 to 40 candied orange slices and 2 cups syrup

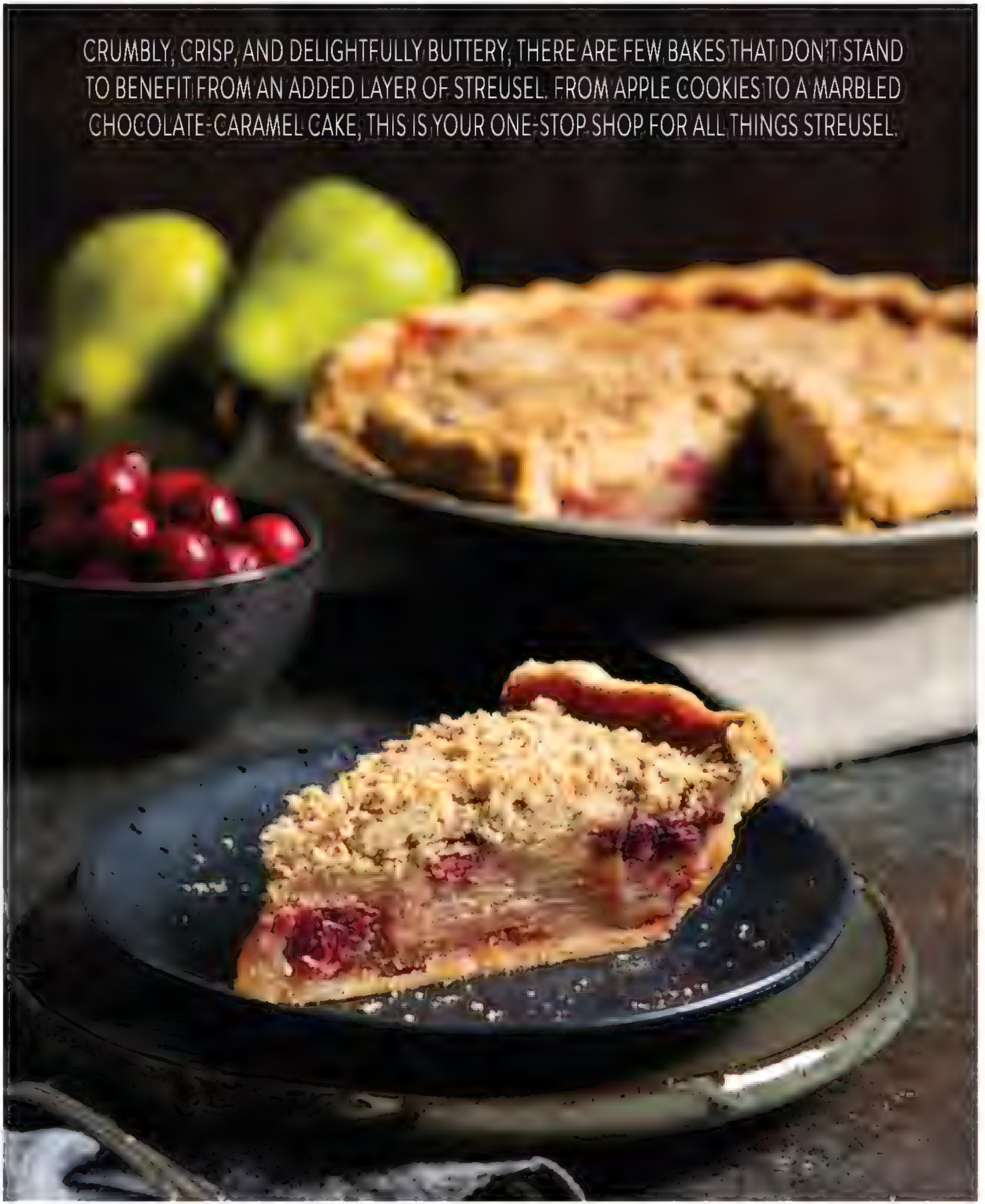
- **3 cups (600 grams) granulated sugar**
- **1½ cups (360 grams) water**
- **½ teaspoon (1 gram) ground coriander**
- **3 navel oranges (600 grams), sliced 3/16 inch thick**

1. In a medium saucepan, stir together sugar, 1½ cups (360 grams) water, and coriander; bring to a boil over high heat. Add orange slices, and reduce heat to medium-low. Cook until orange rind has softened, about 15 minutes.
2. Place a wire rack on a rimmed baking sheet.
3. Using a slotted spoon, remove oranges from syrup, and lay flat on prepared rack. Reserve syrup for Orange-Coriander Upside-Down Cake, and let oranges cool completely before using.

4 WAYS WITH STREUSEL

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY MEGAN LANKFORD
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY SIDNEY BRAGIEL

CRUMBLY, CRISP, AND DELIGHTFULLY BUTTERY, THERE ARE FEW BAKES THAT DON'T STAND TO BENEFIT FROM AN ADDED LAYER OF STREUSEL. FROM APPLE COOKIES TO A MARBLED CHOCOLATE-CARAMEL CAKE, THIS IS YOUR ONE-STOP SHOP FOR ALL THINGS STREUSEL.



Apple-Streusel
Cookies
page 80

Triple-Marble
Streusel Cake
page 79

Cherry Swedish
Flop
page 77

Pear-Cranberry
Gingersnap Pie
page 79

Streusel Simplified

With streusel and crumb toppings, the possible flavor combinations are endless. Using the recipe below as your base, you can replace a portion of the flour with crushed cookies or another crunchy element and add flavor in the form of spices, extracts, and more!

1 CUP DRY

- For a classic streusel, your dry ingredient will be all-purpose flour.
- If you feel like customizing, up to an equal amount of flour can be replaced with another dry ingredient, like:
  - ¼ cup finely crushed cookies like shortbread, gingersnaps, graham crackers, and speculaas cookies
  - ¼ to ½ cup old-fashioned or quick-cooking oats
  - ¼ cup cocoa powder (such as Dutch process cocoa or unsweetened cocoa)

⅓ CUP SUGAR

- Again, for a classic streusel, light brown sugar or granulated sugar works best.
- You can keep things simple and just use one sugar, or customize and use a combination of the two.

¼ TEASPOON KOSHER SALT

¼ CUP UNSALTED BUTTER

- If you're after a little extra decadence, you can make your streusel using browned butter. (See Browned Butter Streusel on page 78.)

¼ TO 1 TEASPOON FLAVORING

Here, the possibilities are endless. Flavor can be added in the form of . . .

- Spices: cinnamon, nutmeg, cloves, cardamom, ginger, etc.
- Citrus zest: lemon, lime, orange, or other citrus fruit
- Extracts: vanilla, almond, lemon, peppermint, coconut, etc.

Note: *Extracts tend to be more concentrated in flavor. We recommend to start by adding only ¼ to ½ teaspoon of an extract to your streusel.*

CHERRY SWEDISH FLOP

Makes 1 (13x9-inch) cake

Though its name may suggest otherwise, this fluffy, yeasted cake is a Midwest favorite, boasting layers of tender cake, silky Browned Butter Ermine Frosting, sweet cherry preserves, and a crisp, crumbly Browned Butter Streusel. Similar to a coffee cake, this Cherry Swedish Flop is delicious any time of day.

⅔ cup (160 grams) warm whole milk (110°F/43°C to 115°F/46°C)
2¼ teaspoons (7 grams) instant yeast
¼ cup (55 grams) firmly packed light brown sugar
¼ cup (57 grams) Browned Butter (recipe follows), melted and cooled slightly
2 large eggs (100 grams), room temperature
1 teaspoon (3 grams) tightly packed orange zest
1 teaspoon (4 grams) vanilla extract
2 cups (250 grams) plus 2 teaspoons (6 grams) all-purpose flour, divided
½ teaspoon (1.5 grams) kosher salt
Browned Butter Streusel (recipe follows)
Browned Butter Ermine Frosting (recipe follows)
1¼ cups (370 grams) cherry preserves
Garnish: confectioners' sugar

1. In the bowl of a stand mixer, whisk together warm milk and yeast by hand, and let stand until foamy, 5 to 10 minutes.

2. Add brown sugar, Browned Butter, eggs, orange zest, and vanilla to yeast mixture. Using the paddle attachment, beat at medium speed until combined. Add 2 cups (250 grams) flour and salt, and beat until a shiny, loose dough forms, 3 to 4 minutes, stopping to scrape sides and bottom of bowl.

3. Spray a medium bowl with cooking spray. Pour dough into bowl. Dust top of dough with remaining 2 teaspoons (6 grams) flour, and cover tightly with plastic wrap. Let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.

4. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan. Transfer dough to prepared pan. Using heavily floured hands, press dough evenly into bottom of pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.

5. Preheat oven to 350°F (180°C).

6. Sprinkle dough evenly with Browned Butter Streusel.

7. Bake until edges start to brown, 25 to 30 minutes. Let cool completely in pan on a wire rack.

8. Using excess parchment as handles, remove cooled cake from pan. Using a serrated knife, cut cake in half horizontally. Spread Browned Butter Ermine Frosting onto bottom half of cake; spread preserves on top of frosting. Top with top half of cake, and refrigerate for at least 30 minutes. Garnish with confectioners' sugar, if desired.

Browned Butter

Makes about 2 cups

2 cups (454 grams) unsalted butter

1. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, 8 to 10 minutes. Remove from heat, and let cool completely. (See Note.) Cover and refrigerate until firm, about 2 hours or up to overnight.

Note: *You will have a few tablespoons of Browned Butter left over after using what's needed for the cake, streusel, and frosting. Store in an airtight container for up to 1 week. It's great for sautéing vegetables or scrambling eggs. It can also be melted and swirled into a vinaigrette or just brought to room temperature and slathered on toast.*

Browned Butter Streusel

Makes 1½ cups

1 cup (125 grams) all-purpose flour
⅓ cup (73 grams) firmly packed light brown sugar
¼ teaspoon kosher salt
¼ cup (57 grams) cold Browned Butter (recipe precedes), cubed

1. In a medium bowl, combine flour, brown sugar, and salt. Using a pastry blender or 2 forks, cut in cold Browned Butter until butter is pea-size. Pinch and rub pieces of butter into dry ingredients with fingertips until mixture comes together and can be clumped as desired. Freeze until firm, about 10 minutes.

Browned Butter Ermine Frosting

Makes about 3 cups

1 cup (240 grams) whole milk
5 tablespoons (40 grams) all-purpose flour
1 teaspoon (4 grams) vanilla extract
¼ teaspoon (1 gram) almond extract
¼ teaspoon kosher salt
1 cup (227 grams) Browned Butter (recipe precedes), softened
1 cup (200 grams) granulated sugar

1. In a small saucepan, cook milk and flour over medium heat, whisking constantly, until thickened and pudding-like and an instant-read thermometer registers 170°F (77°C), 4 to 5 minutes. Remove from heat, and whisk in extracts and salt. Pour into a small bowl; cover with a piece of plastic wrap, pressing wrap directly onto surface of mixture to prevent a skin from forming. Refrigerate until completely cool, about 1 hour.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat Browned Butter at medium speed until creamy and smooth, about 2 minutes. With mixer on medium speed, gradually add sugar, and beat until smooth and fluffy, 6 to 7 minutes. Gradually add milk mixture, and beat until light and fluffy. (It should look like whipped cream.) Use immediately.

TRIPLE-MARBLE STREUSEL CAKE

Makes 1 (8-inch) cake

A chocolate-and-caramel lover's dream, this Triple-Marble Streusel Cake is a showstopper. Vanilla, chocolate, and dulce de leche batters swirl together to create a tender, marbled cake as decadent as it is delicious. Finished with a Salted Cocoa Streusel Topping, this cake is perfect for every occasion, from dinner parties to casual afternoon snacking.

- ¾ cup (170 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) sour cream, room temperature
- 1¾ cups (380 grams) dulce de leche, divided
- ⅓ cup (57 grams) chopped 60% bittersweet chocolate, melted and cooled slightly
- 1 tablespoon (5 grams) Dutch process cocoa powder, sifted
- Salted Cocoa Streusel Topping (recipe follows)
- ¼ cup (60 grams) whole milk

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture in three additions alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter into 3 portions (about 1⅓ cups or 324 grams each).
4. In a small microwave-safe bowl, heat ¼ cup (80 grams) dulce de leche on high until slightly softened, 10 to 15 seconds. Fold into 1 portion of batter.
5. Add melted chocolate and cocoa to second portion of batter, and fold until combined. Leave remaining portion of batter as is.
6. Using 1-tablespoon spring-loaded scoops, scoop vanilla, chocolate, and dulce de leche batters in an alternating pattern into bottom of prepared pan. Tap pan 2 or 3 times to help level batter and fill pan. Create another layer with alternating cake batters. Tap pan again. Scoop remaining batter randomly on top. Using a butter knife, swirl batters together in a figure eight motion. Tap pan again to help level batter and fill in any gaps. Sprinkle Salted Cocoa Streusel Topping on top.
7. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and place on a wire rack.
8. In a small saucepan, combine milk and remaining 1½ cups (300 grams) dulce de leche. Cook over medium heat, stirring constantly, until fluid, about 3 minutes. Drizzle on top of warm cake to serve.

Salted Cocoa Streusel Topping

Makes 1½ cups

- ¾ cup (94 grams) all-purpose flour
- ⅓ cup (67 grams) granulated sugar
- ¼ cup (21 grams) Dutch process cocoa powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed

1. In a large bowl, combine flour, sugar, cocoa, and salt. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size. Pinch and rub pieces of butter into dry ingredients with fingertips until mixture comes together. Freeze for 10 minutes or until ready to use.

PEAR-CRANBERRY GINGERSNAP PIE

Makes 1 (9-inch) pie

Flaky Piecrust surrounds a beautifully balanced sweet pear and tart cranberry filling, all topped with a Gingersnap Streusel that captures the essence of fall.

- 4 cups (600 grams) ¼-inch-sliced peeled Bartlett pears (about 4 pears)
- 1 cup (116 grams) thawed frozen cranberries
- ⅓ cup (67 grams) granulated sugar
- ⅓ cup (73 grams) firmly packed light brown sugar
- 3 tablespoons (24 grams) cornstarch
- 1 tablespoon (15 grams) fresh lemon juice
- 1 teaspoon (6 grams) grated fresh ginger
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (2 grams) vanilla extract*
- ¼ teaspoon kosher salt
- ¼ teaspoon ground nutmeg
- Piecrust (recipe follows)
- Gingersnap Streusel (recipe follows)

1. In a large bowl, combine pears, cranberries, sugars, cornstarch, lemon juice, ginger, cinnamon, vanilla, salt, and nutmeg. Let stand for 30 minutes.
2. Position oven rack in bottom third of oven. Preheat oven to 400°F (200°C).
3. On a lightly floured surface, roll Piecrust into a 13-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim edges to ½ inch beyond edge of plate, if necessary; discard scraps. Fold edges under, and crimp as desired. Freeze until firm, about 15 minutes.
4. Transfer pear mixture to prepared crust, making sure there are no large gaps between pear slices. Place pie plate on a rimmed baking sheet.
5. Bake until crust starts to brown, about 15 to 18 minutes. Carefully top with Gingersnap Streusel, and reduce oven temperature to 375°F (190°C). Bake until streusel and crust are golden brown and filling is bubbly, 55 minutes to 1 hour more, loosely covering with foil after 15 to 20 minutes of baking to prevent excess browning. Let cool completely on a wire rack.

**We used Rodelle Vanilla Extract.*

Piecrust

Makes 1 (9-inch) crust

- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- 4 to 5 tablespoons (60 to 75 grams) ice water

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add 4 tablespoons (60 grams) ice water in a slow, steady stream just until dough comes together;

add up to remaining 1 tablespoon (15 grams) ice water if needed. (Mixture may appear crumbly. It should be moist and hold together when pinched.)
2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour. Dough may be refrigerated for up to 3 days or frozen for up to 2 months. (Dough refrigerated for longer periods of time may need to stand at room temperature until slightly softened, 10 to 15 minutes, before rolling.)

Gingersnap Streusel

Makes 1½ cups

- **¾ cup (94 grams) all-purpose flour**
- **⅓ cup (73 grams) firmly packed light brown sugar**
- **¼ cup (35 grams) finely ground gingersnap cookie crumbs**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**
- **¼ cup (57 grams) cold unsalted butter, cubed**

1. In a medium bowl, combine flour, brown sugar, gingersnap crumbs, salt, and cinnamon. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size. Pinch and rub pieces of butter into dry ingredients with fingertips until mixture comes together. Freeze for 10 minutes or until ready to use.

APPLE-STREUSEL COOKIES

Makes 24 cookies

If apple crisp became a cookie, this would be it. Each cookie is loaded with fresh apple and a wonderfully warm blend of cinnamon, nutmeg, and allspice, but it's the Oat Streusel and Spiced Glaze that really evoke all the best fall feelings.

- **½ cup (113 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon ground nutmeg**
- **¼ teaspoon ground allspice**
- **1¼ cups (140 grams) ¼-inch-diced Pink Lady apples**
- **Oat Streusel (recipe follows)**
- **Spiced Glaze (recipe follows)**

1. Preheat oven to 375°F (190°C). Line 4 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking soda, salt, cinnamon, nutmeg, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture, beating until just a few streaks of flour remain. Add apples, and beat just until combined. Using a 2-tablespoon spring-loaded scoop, scoop dough (about 36 grams each), and place 2 inches apart on prepared pans.
4. Bake, one batch at a time, until cookies start to melt, about 4 minutes. Sprinkle 2 teaspoons (about 7 grams) Oat Streusel on each parbaked cookie, and gently press into top. Bake until streusel and edges of cookies start to brown, 6 to 8 minutes more. Let cool completely on pans. Drizzle Spiced Glaze onto cooled cookies.

Oat Streusel

Makes about 1 cup

- **½ cup (40 grams) old-fashioned oats**
- **¼ cup (31 grams) all-purpose flour**
- **3 tablespoons (42 grams) firmly packed light brown sugar**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**
- **⅛ teaspoon ground nutmeg**
- **⅛ teaspoon ground allspice**
- **2 tablespoons (28 grams) cold unsalted butter, cubed**

1. In a medium bowl, combine oats, flour, brown sugar, salt, cinnamon, nutmeg, and allspice. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size. Pinch and rub pieces of butter into dry ingredients with fingertips until mixture comes together. Freeze for 10 minutes or until ready to use.

Spiced Glaze

Makes about ⅓ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**
- **¼ teaspoon ground cinnamon**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

PHOTOGRAPHY BY MAC JAMIESON
RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY MEGAN LANKFORD
STYLING BY LUCY FINNEY

TANGZHONG MAGIC

THE SECRET BEHIND MILK BREAD'S UNPARALLELED TEXTURE, *TANGZHONG* IS A PASTE MADE FROM MILK AND FLOUR THAT HAS TWO PURPOSES: EXTEND THE BREAD'S SHELF LIFE FOR UP TO FOUR DAYS AND LOCK IN MOISTURE WITHOUT MAKING THE BREAD HEAVY. HERE, WE'RE USING TANGZHONG TO ADD TENDERNESS TO MONKEY BREAD, GREEN ONION ROLLS, AND MORE.

Maple-Walnut
Monkey Milk Bread
page 86

CINNAMON RAISIN MILK BREAD

Makes 1 (9x5-inch) loaf

An elevated take on the enduring classic, this lofty, swirled bread can be enjoyed plain, buttered, toasted, or as the sweet bookends to a peanut butter and jelly sandwich.

3¼ to 3½ cups (406 to 437 grams) all-purpose flour
⅓ cup (67 grams) granulated sugar
2½ teaspoons (7.5 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
2 teaspoons (4 grams) ground cinnamon
⅔ cup (160 grams) whole milk
¼ cup (57 grams) unsalted butter
1 tablespoon (14 grams) neutral oil
Tangzhong (recipe follows)
2 large eggs (100 grams), room temperature and divided
½ cup (80 grams) assorted raisins

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, salt, yeast, and cinnamon at low speed until combined.
2. In a medium saucepan, heat milk, butter, and oil over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and Tangzhong to flour mixture; beat at low speed until well combined. Add 1 egg (50 grams), and beat until well combined. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, tacky dough forms, 12 to 14 minutes, stopping to scrape sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add raisins, and beat just until combined. Turn out dough onto a very lightly floured surface; knead 4 to 6 times to help disperse raisins.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Spray a 9x5-inch loaf pan with cooking spray.
6. Punch down dough; cover and let stand for 5 minutes. Turn out onto a lightly floured surface. Divide dough into 3 portions (about 318 grams each). Shape each portion into a ball. Roll each ball into a 12x5-inch rectangle. Starting with one short side, gently roll up dough, jelly roll style, into a cylinder. Place, seam side down, in center of prepared pan. Repeat with remaining dough, and place on either side of first roll. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough fills pan, 30 to 45 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk remaining 1 egg (50 grams). Brush top of dough with egg.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 50 minutes to 1 hour, covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

Tangzhong

Makes about ⅓ cup

⅓ cup (80 grams) whole milk
2 tablespoons (16 grams) all-purpose flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until mixture is thickened, whisk leaves lines on bottom of pan, and an instant read thermometer registers 150°F (66°C). Transfer to a small bowl, and let cool before using (no hotter than 130°F/57°C) or to room temperature.

PRO TIP

To make butternut squash purée, halve and seed a medium butternut squash and then coat it on all sides with 1 tablespoon (14 grams) vegetable oil. Bake, cut side down, on a parchment paper-lined baking sheet at 375°F (190°C) until very fork-tender, 50 minutes to 1 hour. Let cool completely on pan. For best color, trim and discard any browned spots. Scoop squash into the work bowl of a food processor and pulse until mostly smooth, stopping to scrape sides of bowl. (Alternatively, mash using a potato masher.) Reserve any extra squash purée for another use.

ROSEMARY-BUTTERNUT SQUASH MILK BREAD BUNS

Makes 10 large buns

These buns offer the perfect taste of autumn. Brimming with butternut squash and rosemary, our pepita-topped beauties meld sweet and savory flavors for a winning result.

3¼ to 3½ cups (406 to 437 grams) all-purpose flour
⅓ cup (67 grams) granulated sugar
2½ teaspoons (7.5 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
2 teaspoons (4 grams) chopped fresh rosemary
⅔ cup (160 grams) whole milk
2 tablespoons (28 grams) unsalted butter
1 tablespoon (14 grams) neutral oil
½ cup (122 grams) butternut squash purée (see PRO TIP)
Tangzhong (recipe on page 83)
1 large egg (50 grams), room temperature and lightly beaten
Garnish: raw pepitas, flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, kosher salt, yeast, and rosemary at low speed until combined.
2. In a medium saucepan, heat milk, butter, and oil over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture, butternut squash, and Tangzhong to flour mixture; beat at low speed until well combined. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, tacky dough forms, 12 to 14 minutes, stopping to scrape sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Line 2 baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 5 minutes. Turn out dough onto a clean surface. Divide dough into 10 portions (about 100 grams each). On a clean surface, roll 1 portion into an 18-inch-long rope. (Keep remaining dough covered to prevent it from drying out.) (Do not use flour to roll out rope or it will be difficult, but if you feel dough is too sticky to shape, you can lightly dust the rope with flour to help.) Tie a loose knot toward one end of rope, leaving about 1 inch on one end. Wrap long end around the loop 2 times, and place end of rope at center. Wrap 1-inch end around loop, and pinch together both ends of dough under knot in center, forming a knotted ball. Press lightly on top of knot until it is 3 inches wide. Place, seam side down, on prepared pan. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.
7. Preheat oven to 350°F (180°C).
8. Brush top of dough with egg. Garnish with pepitas and sea salt, if desired.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 12 to 14 minutes. Let cool on pan for 10 minutes. Serve warm or at room temperature. Store in an airtight container for up to 2 days.

MAPLE-WALNUT MONKEY MILK BREAD

Makes 1 (10-cup) loaf

Warmed with our Chinese Five-Spice Mix and sweetened with golden maple syrup, this nutty pull-apart dream will disappear in a flash.

3¼ to 3½ cups (406 to 437 grams) all-purpose flour
1¾ cups (350 grams) plus ⅓ cup (67 grams) granulated sugar*, divided
2½ teaspoons (7.5 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
⅔ cup (160 grams) whole milk
½ cup (113 grams) unsalted butter, divided
1 tablespoon (14 grams) neutral oil
Tangzhong (recipe on page 83)
1 large egg (50 grams), room temperature
1 teaspoon (2 grams) Chinese Five-Spice Mix (recipe on page 91)
½ cup (113 grams) unsalted butter, melted
1 cup (113 grams) roughly chopped walnuts
½ cup (170 grams) maple syrup

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ⅓ cup (67 grams) sugar, salt, and yeast at low speed until combined.
2. In a medium saucepan, heat milk, ¼ cup (57 grams) butter, and oil over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and Tangzhong to flour mixture; beat at low speed until well combined. Add egg, and beat until well combined. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, tacky dough forms, 12 to 14 minutes, stopping to scrape sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Spray a 10-cup Bundt pan with baking spray with flour.
6. In a small bowl, stir together 1 cup (200 grams) sugar and Chinese Five-Spice Mix. In another small bowl, place melted butter.
7. Punch down dough; cover and let stand for 5 minutes. Turn out dough onto a clean surface, and divide in half (about 430 grams each). Roll each half into a 24-inch rope. Cut each rope into 1-inch pieces (24 pieces for each rope; about 18 grams each). Working in batches, dip dough pieces in melted butter; toss in sugar mixture to coat, shaking off excess.
8. In bottom of prepared pan, place ⅓ cup (38 grams) walnuts. Arrange a layer of dough in bottom of pan. Sprinkle ⅓ cup (38 grams) walnuts on top of dough in pan, and arrange a layer of dough on top. Repeat with remaining ⅓ cup (38 grams) walnuts and remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough fills pan, 20 to 30 minutes.
9. Preheat oven to 350°F (180°C).
10. In a small saucepan, melt remaining ¼ cup (57 grams) butter over medium-high heat. Stir in maple syrup and remaining ¾ cup (150 grams) sugar. Bring to a boil; cook until sugar is melted, 3 to 4 minutes. Pour over dough in pan.
11. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 50 to 55 minutes, covering with foil after 35 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Invert loaf onto a rimmed cake plate, and serve immediately. Best served same day.

**We used C&H Granulated Sugar.*

GREEN ONION-SESAME ROLLS

Makes 12 rolls

Inspired by the scallion pancakes served early and often at your favorite dim sum spot, these intricate allium scrolls pack plenty of green onion flavor. A final sprinkle of nutty sesame seeds adds a touch of crunch to the perfectly braided package.

3¼ to 3½ cups (406 to 437 grams) all-purpose flour
⅓ cup (67 grams) granulated sugar
2½ teaspoons (7.5 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
⅔ cup (160 grams) whole milk
¼ cup (57 grams) unsalted butter
1 tablespoon (14 grams) neutral oil
Tangzhong (recipe on page 83)
2 large eggs (100 grams), room temperature and divided
Green Onion-Sesame Filling (recipe follows)
¾ teaspoon (2 grams) white sesame seeds
¾ teaspoon (2 grams) black sesame seeds

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, salt, and yeast at low speed until combined.
2. In a medium saucepan, heat milk, butter, and oil over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and Tangzhong to flour mixture; beat at low speed until well combined. Add 1 egg (50 grams), and beat until well combined. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, tacky dough forms, 12 to 14 minutes, stopping to scrape sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Spray a 12-cup muffin pan with cooking spray.
6. Punch down dough; cover and let stand for 5 minutes. Turn out onto a lightly floured surface, and roll into an 18x14-inch rectangle. Using a small offset spatula, spread Green Onion-Sesame Filling onto dough. Fold dough in thirds like a letter. Gently roll dough into a 20x5½-inch rectangle. Trim 1 inch off both ends to make a 18x5½-inch rectangle. Cut into 12 (1½-inch-wide) strips. Working with 1 strip at a time, using a sharp knife or bench knife, cut each strip in thirds lengthwise, leaving about ½ inch of dough intact at one end. Braid dough strands, and pinch ends together. Starting at short side with uncut dough, roll up dough braid, jelly roll style, pinching ends together. Place, seam side down, in a prepared muffin cup. Wipe hands and surface clean as needed. Repeat procedure with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 15 to 25 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk remaining 1 egg (50 grams). In another small bowl, combine all sesame seeds. Brush top of dough with egg, and sprinkle with sesame seeds.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 20 minutes. Let cool in pan for 5 minutes. Remove from pan; serve warm, or let cool completely on a wire rack. Store in an airtight container for up to 2 days.

Green Onion-Sesame Filling

Makes about ¾ cup

1 cup (66 grams) finely chopped green onion
2½ tablespoons (38 grams) sesame oil
1 teaspoon (2 grams) minced garlic
½ teaspoon (1 gram) minced fresh ginger
½ teaspoon (1.5 grams) kosher salt

1. In a medium bowl, stir together all ingredients. Let stand at room temperature until ready to use.

SHAPE YOUR ROLLS

1. Working with 1 strip at a time, using a sharp knife or bench knife, cut each strip in thirds lengthwise, leaving about ½ inch of dough intact at one end. Braid dough strands, and pinch ends together. Starting at short side with uncut dough, roll up dough braid, jelly roll style, pinching ends together. Place, seam side down, in a prepared muffin cup.

SPICE UP YOUR LIFE!

WARM, AROMATIC SPICE BLENDS ARE A FALL BAKING STAPLE, AND IN THIS RECIPE COLLECTION, WE USE FAMILIAR FAVORITES LIKE PUMPKIN PIE SPICE TO ADD SWEET HEAT TO PILLOWY PANCAKES AND LESSER KNOWN BLENDS LIKE CHINESE FIVE SPICE POWDER TO ACCENTUATE A FANTASTICALLY FLUFFY PUMPKIN PIE

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY MEGAN LANKFORD
STYLING BY LUCY FINNEY

SPECULAAS-PUMPKIN CHIFFON PIE

Makes 1 (9-inch) deep-dish pie

This isn't your grandma's pumpkin pie. A buttery crumb crust made of speculaas cookies and roasted pistachios and a fluffy yet wonderfully rich pumpkin chiffon filling elevate the original, but it's the Chinese Five-Spice Mix that really sets this pie apart. Sweet and warm thanks to star anise and cinnamon, the blend also packs a punch of fennel, peppercorns, and cloves for a deeper, nuanced flavor. Topped with tangy Sour Cream Whipped Cream, this remake is simply irresistible.

- **2½ cups (260 grams) finely ground speculaas cookies***
- **½ cup (57 grams) finely chopped roasted salted pistachios**
- **⅔ cup (134 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **7 tablespoons (98 grams) unsalted butter, melted**
- **1 (15-ounce) can (425 grams) pumpkin**
- **¾ cup (180 grams) whole milk**
- **¼ cup (60 grams) sour cream**
- **1 teaspoon (2 grams) Chinese Five-Spice Mix (recipe follows)**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (1.5 grams) kosher salt**
- **3 large eggs (150 grams), separated and room temperature**
- **1 tablespoon (8 grams) cornstarch**
- **¼ cup (60 grams) cold water**
- **1 (0.25-ounce) package (7 grams) unflavored gelatin**
- **¼ teaspoon cream of tartar**
- **Sour Cream Whipped Cream (recipe follows)**
- **Garnish: finely chopped roasted salted pistachios**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, stir together cookies, pistachios, and 2 tablespoons (24 grams) sugar. Add melted butter, and stir until well combined. Using a measuring cup, press mixture into bottom and up sides of a 9-inch deep-dish pie plate.
3. Bake until lightly toasted and fragrant, 10 to 12 minutes. Let cool completely on a wire rack.
4. In a medium saucepan, stir together pumpkin, milk, sour cream, Chinese Five-Spice Mix, vanilla, and salt, and heat over medium heat until steaming. (Do not boil.)
5. In another medium bowl, whisk together ⅓ cup (67 grams) sugar, egg yolks, and cornstarch. Gradually add hot pumpkin mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and starting to boil. Cook until cornstarch flavor is cooked out, 1 to 2 minutes. Remove from heat.
6. In a small bowl, place ¼ cup (60 grams) cold water; sprinkle gelatin on top. Let stand for 1 minute. Immediately stir bloomed gelatin into pumpkin mixture until gelatin completely dissolves and is well combined.
7. Fill a large bowl with ice water. Pour pumpkin mixture into a medium metal bowl. Place bowl in prepared ice water bath; let cool just until no longer warm to the touch, 15 to 20 minutes, stirring occasionally. (Do not let it chill completely.)
8. In the heatproof bowl of a stand mixer, whisk together egg whites, cream of tartar, and remaining ⅓ cup (67 grams) sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
9. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form, about 1 minute.
10. Using a balloon whisk, fold egg white mixture into pumpkin mixture in two additions. Pour into prepared crust. (Pie will be full.) Refrigerate until set, at least 4 hours or up to overnight.
11. Before serving, place Sour Cream Whipped Cream in a pastry bag fitted with a ⅝-inch open star piping tip (Ateco #829). Pipe on top of pie as desired. Garnish with pistachios, if desired. Refrigerate in an airtight container for up to 3 days.

**We used Biscoff cookies.*

Chinese Five-Spice Mix

Makes about ½ cup

- **2 tablespoons (14 grams) whole fennel seed**
- **5 whole star anise (5 grams)**
- **2 teaspoons (4 grams) whole Szechuan peppercorns**
- **1 teaspoon (3 grams) whole cloves**
- **2 tablespoons (12 grams) ground cinnamon**

1. In a small skillet, cook fennel seed, star anise, peppercorns, and cloves over low heat, stirring occasionally, until fragrant, 8 to 10 minutes. Place in a spice grinder, and grind until a fine powder. Sift into a small bowl, and mix in cinnamon. Store in an airtight container.

Sour Cream Whipped Cream

Makes about 2½ cups

- **1 cup (240 grams) cold heavy whipping cream**
- **2 tablespoons (24 grams) granulated sugar**
- **⅓ cup (80 grams) cold sour cream**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and sugar at medium speed until soft peaks form. Add sour cream, and beat until medium-stiff peaks form. Use immediately.

PUMPKIN SPICE SOUFFLÉ PANCAKES

Makes 3 large pancakes

Crisp fall mornings are prime time for these pillowy pancakes. With meringue folded into the batter for fluffy height and a warming blend of cinnamon, ginger, nutmeg, allspice, and cloves added for that signature pumpkin spice flavor, this reimagined classic is sure to be a hit on cozy mornings.

- 3 large egg whites (90 grams)
- 2 large egg yolks (37 grams)
- 5 teaspoons (25 grams) whole milk
- 3 teaspoons (15 grams) neutral oil, divided
- ¼ teaspoon (1 gram) vanilla extract*
- ¼ cup (31 grams) all-purpose flour
- 1½ teaspoons (3 grams) Pumpkin Spice Mix (recipe follows)
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon cream of tartar
- 3 tablespoons (36 grams) granulated sugar
- Water, as needed
- Salted butter and maple syrup, to serve

1. Heat a 12-inch nonstick skillet with a lid over medium-low heat.
2. In the bowl of a stand mixer, place egg whites. Freeze for 15 minutes.
3. In a medium bowl, whisk together egg yolks, milk, 2 teaspoons (10 grams) oil, and vanilla until slightly thickened and frothy, about 2 minutes. Sift flour, Pumpkin Spice Mix, baking powder, and salt over yolk mixture. Whisk until just combined. (Batter should fall off the whisk in a slow stream.)
4. Place stand mixer bowl with egg whites on the stand mixer. Add cream of tartar; using the whisk attachment, beat at medium speed until egg whites start to foam. With mixer on medium speed, add sugar in a slow, steady stream. Increase mixer speed to medium-high, and beat until stiff peaks form. (Be careful not to overbeat.) Using a balloon whisk, gently whisk one-third of egg white mixture into egg yolk mixture just until combined. Fold in remaining egg white mixture just until combined. Place in a large pastry bag, and cut about a ¾-inch opening in tip.
5. Add remaining 1 teaspoon (5 grams) oil to skillet. Using a paper towel, evenly and lightly coat bottom of skillet with oil.
6. Pipe two-thirds of batter in 3 circles, making sure to build batter up as you go. (Pancakes will be about 1 inch tall and 3½ inches wide.) Place a few drops of water close to side of skillet, and cover. Cook until top of batter looks set, shiny, and starting to dry, about 2 minutes. Evenly pipe remaining batter on top of pancakes. Cover and cook until bottoms are golden brown, 4 to 5 minutes, adding drops of water as needed. Turn pancakes; add drops of water, cover, and cook until golden brown, 4 to 5 minutes. Remove from heat, and serve with salted butter and maple syrup.

**We used Rodelle Vanilla Extract.*

Pumpkin Spice Mix

Makes about ½ cup

- ¼ cup (24 grams) ground cinnamon
- 1 tablespoon (6 grams) ground ginger
- 1 tablespoon (6 grams) ground nutmeg
- 1½ teaspoons (3 grams) ground allspice
- 1½ teaspoons (3 grams) ground cloves

1. In a small bowl, whisk together all ingredients. Store in an airtight container.

DOUBLE DOWN

You can easily double this recipe to make 6 pancakes, but you need to work in batches. With a soufflé pancake, you're dealing with time-sensitive meringue, with every second decreasing the volume of your delicate egg foam. First, measure out all the ingredients to make two batches of the pancakes. Then proceed with making just one batch, whipping together the batter and cooking as the recipe calls for. Once those are off the skillet, serve and enjoy them and then proceed with your next batch.

CHAUSSONS AUX POMMES

Makes 15 pastries

Fabulously French, these apple turnovers marry two fall favorites—apples and spice—in a beautifully buttery pocket of Rough Puff Pastry. Quatre Épices Spice Mix (quatre épices is French for "four spices") is added to the Apple Filling for a peppery sweet bite, complementing the fresh, tangy flavor of Granny Smith apple and bright notes of orange.

Rough Puff Pastry (recipe follows)
2 large egg yolks (37 grams)
3 tablespoons (45 grams) water, divided
Apple Filling (recipe follows)
2 tablespoons (24 grams) granulated sugar

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. On a lightly floured surface, roll Rough Puff Pastry into a 21x13-inch rectangle (about ⅛ inch thick). Using a 4-inch fluted round cutter, cut out 15 circles, making sure to cut closely to previous cut. Discard scraps. Gently roll and stretch circles into 5½x4-inch ovals. Place on prepared pan. (Cover first layer with parchment paper, and stack a second layer on top; no need to use a second pan.) Freeze until dough is firm, about 5 minutes.
3. In a small bowl, whisk together egg yolks and 1 tablespoon (15 grams) water. Brush ovals with egg wash. Divide Apple Filling (about 1 tablespoon or 19 grams each) among pastry ovals. Fold ovals in half, creating a pocket, gently pressing together edges to seal. Return to pan. Brush tops with egg wash, and freeze until egg wash is set, about 5 minutes. Brush with egg wash again; freeze for 5 minutes more.
4. In a small microwave-safe bowl, heat sugar and remaining 2 tablespoons (30 grams) water on high until sugar dissolves, about 30 seconds, stirring as needed.
5. Line a baking sheet with parchment paper. Place half of pastries on prepared pan; return remaining pan of pastries to freezer. Using a small sharp knife, gently score desired design into top of pastries. Using a wooden pick, poke 4 to 5 holes discreetly in design to vent.
6. Bake until pastry is puffed and golden brown, about 20 minutes, rotating pan halfway through baking. Brush with simple syrup, and bake until deep golden brown and top of pastry looks dry and shiny, 1 to 3 minutes more. Let cool on pan on a wire rack for at least 15 minutes. Repeat with remaining pastries. Serve warm or at room temperature. Best served same day.

Rough Puff Pastry

Makes dough for 15 pastries

1⅔ cups (377 grams) cold unsalted butter, cubed
3 cups (375 grams) all-purpose flour
1 tablespoon (9 grams) kosher salt
⅔ cup (160 grams) ice water

1. Freeze butter until firm, 15 to 20 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cold butter, flour, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ⅔ cup (160 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute, stopping to scrape sides of bowl and turn dough to help dough hydrate evenly. (There will still be large pieces of butter. It is OK if a few dry bits remain). (See PRO TIP.)
3. Turn out dough onto a lightly floured surface, and roll into a 9-inch square. Wrap in plastic wrap, and refrigerate for 45 minutes to 1 hour.
4. On a lightly floured surface, roll dough into an 18x10-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough in thirds like a letter. Rotate dough 90 degrees; roll into an 18x10-inch rectangle, and fold in thirds like a letter. Repeat procedure for a third and final turn. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (If at any point the butter is too soft after a fold, wrap in plastic wrap, and freeze until butter is firm again, checking every 5 minutes).

PRO TIP
To make your rough puff in a food processor, freeze butter until firm, 15 to 20 minutes. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse just until butter is coated with flour and butter pieces are nickel-size, 2 to 3 times. Add ⅔ cup (160 grams) ice cold water, and process just until mixture starts to come together and no dry flour remains. Proceed with recipe from step 3.

Apple Filling

Makes 1¼ cups

2 cups (280 grams) ¾- to 1-inch-chopped peeled Granny Smith apples (about 3 small apples)
2 tablespoons (24 grams) granulated sugar
¼ teaspoon orange zest
2 tablespoons (30 grams) fresh orange juice
1 teaspoon (2 grams) Quatre Épices Spice Mix (recipe follows)
3 tablespoons (24 grams) golden raisins
½ teaspoon (2 grams) vanilla extract

1. In a medium saucepan, combine apples, sugar, orange zest and juice, and Quatre Épices Spice Mix. Bring to a boil over medium-high heat, stirring frequently. Cover and reduce heat to medium-low; cook, stirring frequently, until apples are softened, about 10 minutes. Remove from heat; using a potato masher or a fork, roughly mash apples until pieces are about ¼ inch. Stir in raisins and vanilla. Let cool completely before using.

Quatre Épices Spice Mix

Makes about ½ cup

3 tablespoons (18 grams) ground white pepper
1½ tablespoons (9 grams) ground ginger
1½ tablespoons (9 grams) ground nutmeg
1½ tablespoons (9 grams) ground cloves

1. In a small bowl, whisk together all ingredients. Store in an airtight container.

MASALA CHAI LAYER CAKE WITH ORANGE-DULCE DE LECHE BUTTERCREAM

Makes 1 (9x5-inch) cake

Take your typical spice cake a few steps further with this masala chai-spiced layer cake. The gorgeously rich cake layers are warmed with spices like cinnamon and cloves, accented with a bright kick of cardamom and ginger, and then covered in swoops of Orange-Dulce de Leche Buttercream. Quick to come together, this cake is a perfect weeknight bake.

- 2 cups (250 grams) unbleached cake flour
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (3 grams) Masala Chai Spice Mix (recipe follows)
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (220 grams) firmly packed light brown sugar*
- ¾ cup (180 grams) whole milk, room temperature
- ⅓ cup (75 grams) neutral oil
- ¼ cup (50 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (3 grams) tightly packed orange zest
- 1 teaspoon (4 grams) vanilla extract
- Orange-Dulce de Leche Buttercream (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9-inch square baking pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a medium bowl, whisk together flour, baking powder, Masala Chai Spice Mix, and salt.
3. In another medium bowl, whisk together brown sugar, milk, oil, granulated sugar, eggs, orange zest, and vanilla. Add sugar mixture to flour mixture, whisking just until combined. Pour into prepared pan.
4. Bake until edges are golden and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
5. Trim ½ inch off each side of cake; set aside. Cut cake in half. Place half of cake on a cake plate. Spread 1 cup (180 grams) Orange-Dulce de Leche Buttercream on top. Place remaining half of cake on top. Spread remaining buttercream on top and sides of cake, swooping and texturing as desired.
6. Crumble cake trimmings. Decorate bottom edges of cake with cake crumbs. Refrigerate for at least 30 minutes before serving. Refrigerate in an airtight container for up to 5 days. If cake has been refrigerated for longer than 30 minutes, let stand at room temperature to soften buttercream before serving.

**We used C&H Light Brown Sugar.*

Masala Chai Spice Mix

Makes about ½ cup

- 4 tablespoons (24 grams) ground cinnamon
- 2 tablespoons (12 grams) ground ginger
- 1 tablespoon (6 grams) ground cloves
- 1½ teaspoons (3 grams) ground cardamom
- 1½ teaspoons (3 grams) ground black pepper

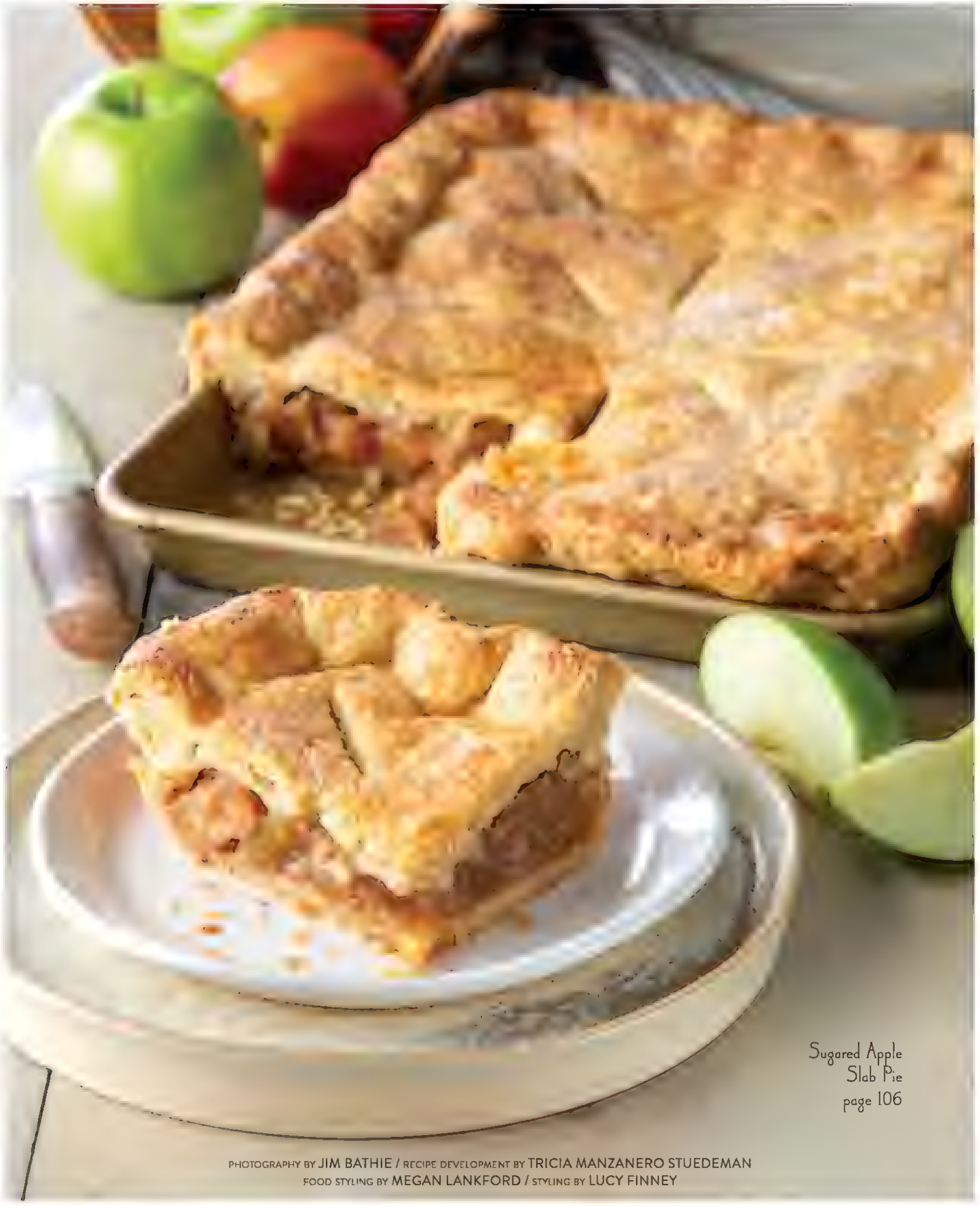
1. In a small bowl, whisk together all ingredients until combined. Store in an airtight container.

Orange-Dulce de Leche Buttercream

Makes about 4 cups

- 1 cup (200 grams) granulated sugar
- ½ cup (120 grams) egg whites (about 4 large egg whites), room temperature
- 3 tablespoons (42 grams) firmly packed light brown sugar
- 1⅓ cups (303 grams) unsalted butter, softened
- ½ cup (144 grams) dulce de leche
- 1 teaspoon (3 grams) tightly packed orange zest

1. In the heatproof bowl of a stand mixer, whisk together granulated sugar, egg whites, and brown sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 7 to 8 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined. (If buttercream breaks or looks loose, beat for 2 to 3 minutes, and the emulsion will come back together.) Beat in dulce de leche and orange zest. Use immediately.



Sugared Apple Slab Pie
page 106

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY MEGAN LANKFORD / STYLING BY LUCY FINNEY

out of the ORCHARD

WE'RE BRINGING SOME OF OUR FAVORITE ORCHARD BAKERY RECIPES INTO THE HOME KITCHEN, FROM A DATE SHAKE-INSPIRED MOUSSE CAKE TO DIVINELY SOFT AND FROSTED PUMPKIN COOKIES.

Orchard Pick

Johnson Orchards
Yakima, Washington

For more than 100 years, Johnson Orchards has brought Yakima Valley, Washington, plenty of beautiful produce, from peak-summer cherries to fresh autumn pears. At the flagship bakery, the Little Bake Shop, the orchards' fresh produce is spun into baking gold, from Caramel Apple Pies to Lemon Danish. Its signature cookie is the Pear Oat Crispie, an oatmeal cookie packed with sweet pear morsels and buttery flavor.

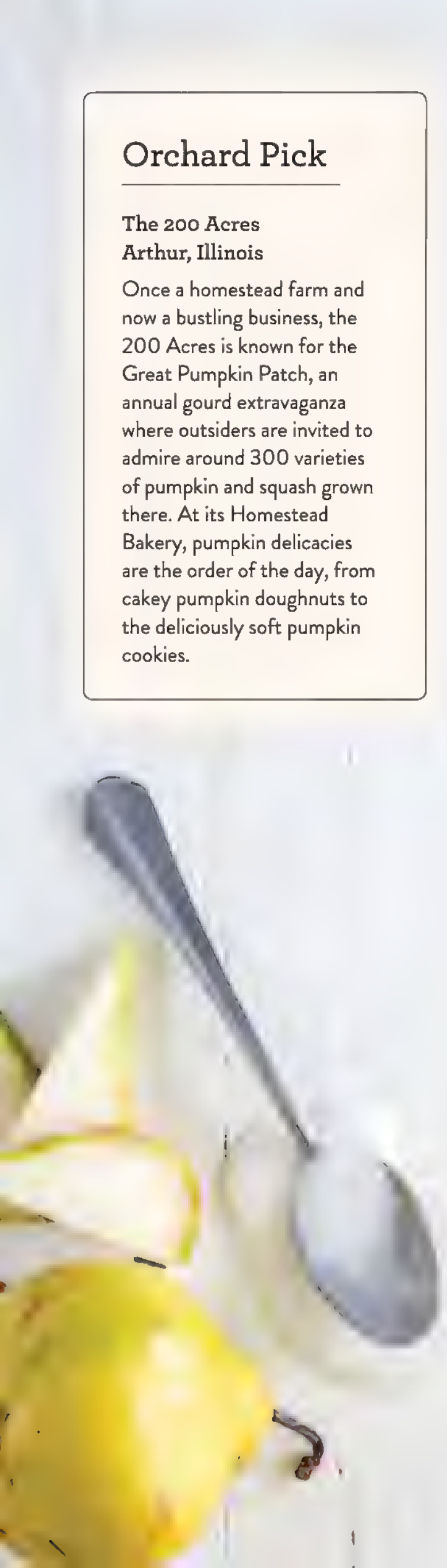
Pear Fritter Loaf Cake
page 103

Date Shake
Cake
page 105

Orchard Pick

The 200 Acres
Arthur, Illinois

Once a homestead farm and now a bustling business, the 200 Acres is known for the Great Pumpkin Patch, an annual gourd extravaganza where outsiders are invited to admire around 300 varieties of pumpkin and squash grown there. At its Homestead Bakery, pumpkin delicacies are the order of the day, from cakey pumpkin doughnuts to the deliciously soft pumpkin cookies.



PEAR FRITTER LOAF CAKE

Makes 1 (9x5-inch) cake

While the fritter may be most associated with the rosy-red apple, the succulent pear lends itself equally well to the crisp and cakey fritter frontier. Loaded with spices, fresh pear, and smooth vanilla bean seeds, this fritter-turned-loaf cake is a sliceable entry in one of fall's favorite fried dishes.

- **⅔ cup (133 grams) granulated sugar**
- **⅔ cup (146 grams) firmly packed light brown sugar, divided**
- **½ cup plus 2 tablespoons (140 grams) neutral oil**
- **½ cup (120 grams) sour cream, room temperature**
- **¼ cup (60 grams) water, room temperature**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **2½ cups (313 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground nutmeg**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 cup (151 grams) ½-inch-chopped Bartlett pears (about 1 medium pear), divided**
- **2½ teaspoons (5 grams) ground cinnamon, divided**
- **Vanilla Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together granulated sugar, ⅓ cup (73 grams) brown sugar, oil, sour cream, ¼ cup (60 grams) room temperature water, eggs, and vanilla bean paste.
3. In a medium bowl, whisk together 2½ cups (313 grams) flour, baking powder, salt, nutmeg, and baking soda. Gradually add flour mixture to sugar mixture, stirring just until barely combined.
4. In a small bowl, toss together ¾ cup (113 grams) pears, 1 teaspoon (2 grams) cinnamon, and remaining 1 teaspoon (3 grams) flour. Add pear mixture to batter; fold just until combined and no flour pockets remain.
5. In another small bowl, stir together remaining ⅓ cup (73 grams) brown sugar and remaining 1½ teaspoons (3 grams) cinnamon.
6. Spoon half of batter (about 532 grams) into prepared pan, smoothing into an even layer. Sprinkle with half of brown sugar mixture. Top with remaining batter and remaining ¼ cup (38 grams) pears, lightly pressing pears into batter. Sprinkle with remaining brown sugar mixture. Using a butter knife, fold and swirl brown sugar mixture into top of batter as desired. (Pan will be quite full, but batter will not overflow.)
7. Bake until a wooden pick inserted in center comes out clean, 1 hour and 10 minutes to 1 hour and 20 minutes, rotating pan halfway through baking and loosely covering with foil after 35 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. When ready to serve, drizzle cooled cake with Vanilla Glaze. Refrigerate in an airtight container for up to 3 days.

Vanilla Glaze

Makes about ½ cup

- **1⅓ cups (160 grams) confectioners' sugar**
- **¼ teaspoon (1.5 grams) vanilla bean paste**
- **1½ to 2 tablespoons (22.5 to 30 grams) water**

1. In a medium bowl, stir together confectioners' sugar and vanilla bean paste. Gradually add 1½ to 2 tablespoons (22.5 to 30 grams) water until desired consistency is reached. Use immediately.

SOFT PUMPKIN COOKIES WITH ESPRESSO FROSTING

Makes about 16 cookies

If you find yourself at the pumpkin patch, you may come in contact with the elusive great pumpkin, or even better, the great pumpkin cookie. Fall-apart tender with creamy pumpkin texture, these walk the line between cake and cookie.

- **1 cup (220 grams) firmly packed light brown sugar**
- **⅔ cup (150 grams) unsalted butter, melted**
- **⅔ cup (162 grams) canned pumpkin**
- **1 large egg (50 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **2¼ cups (281 grams) all-purpose flour**
- **2 teaspoons (4 grams) pumpkin pie spice**

1½ teaspoons (3 grams) ground cinnamon
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
¾ teaspoon (1 gram) instant espresso powder
Espresso Frosting (recipe follows)
Garnish: pumpkin pie spice

1. Preheat oven to 350°F (180°C). Line 2 to 3 baking sheets with parchment paper.
2. In a large bowl, whisk together brown sugar, melted butter, pumpkin, egg, and vanilla.
3. In a medium bowl, whisk together flour, pie spice, cinnamon, baking soda, salt, and espresso powder. Gradually add flour mixture to sugar mixture, stirring just until combined. Using a 3-tablespoon spring-loaded scoop, scoop dough into mounds (about 50 grams each), and place 2 inches apart on prepared pans.
4. Bake, one batch at a time, for 7 minutes, and rotate pan. Place a 3½- to 4-inch round cutter around hot cookies, one at a time, and gently move cutter in a circular motion while contacting edges of cookie until desired shape is reached. Bake until edges are set and tops are just set, 3 to 5 minutes more. Remove from pan, and let cool completely on wire racks.
5. Using a small offset spatula, spread Espresso Frosting on top of cooled cookies (about 18 grams each). (See PRO TIP.) Garnish with pie spice, if desired. Refrigerate in an airtight container for up to 2 days.

Espresso Frosting

Makes about 1½ cups

1½ tablespoons (4 grams) instant espresso powder
1½ teaspoons (7.5 grams) water
¾ cup (170 grams) unsalted butter, softened
2 cups (240 grams) confectioners' sugar
1½ teaspoons (6 grams) vanilla extract
⅛ teaspoon kosher salt

1. In a small bowl, stir together espresso powder and 1½ teaspoons (7.5 grams) water until dissolved and well combined.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and creamy, about 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add espresso mixture, vanilla, and salt; beat at medium speed until smooth and fluffy, about 2 minutes.

PRO TIP
For more-rounded, billowy frosting edges, spoon frosting into a pastry bag, and cut a ½-inch opening in tip. Pipe frosting in mounds on top of each cookie, using a scale for accuracy. Using a small offset spatula, spread and swoop frosting as desired.

Orchard Pick

Hadley Fruit Orchards
Cabazon, California

Founded in 1931, this Southern California mainstay is one of the enduring date farms that popped up in the Coachella Valley in the early 19th century. Though it sells nuts, honey, and other delicious goods, nothing holds more importance than its Medjool date. These mahogany-hued dates are the star of the farm's homey date bars and much-lauded date shake, the kind of milkshake that makes the high desert heat tolerable.

Orchard Pick

Lyman Orchards
Middlefield, Connecticut

Tracing its origin all the way back to 1741, Lyman Orchards has plenty of history and heritage lingering in its fertile acres. Home to more than 100 varieties of fruit, a 4-acre corn maze, and a renowned golf course, Lyman Orchards sticks out to bakers for its unparalleled apple pie experience. At its Apple Barrel Farm Market, you can find the orchard's famous, award-winning Hi-Top Apple Pies. Packed with more than 2 pounds of apples, the towering pie dome inspires awe in all who behold it and endures as Lyman Orchards' signature pie.

DATE SHAKE CAKE

Makes 1 (9-inch) cake

Palm Springs, California, is a glamorous desert oasis surrounded by craggy mountains, golf courses, luxury spas, and miles upon miles of date farms. Road-trippers who venture to the Coachella Valley inevitably come upon one of the many date shake stands, where fresh dates are blended into epic milkshakes. This Date Shake Cake is our cake take on the classic, bringing all the rich, caramellike goodness to a triple-layer stunner.

Cake:

- **6 ounces (170 grams) roughly chopped pitted dates (about ¾ cup packed)**
- **⅓ cup (80 grams) boiling water (see Note)**
- **⅓ cup (73 grams) firmly packed dark brown sugar**
- **¼ cup (56 grams) neutral oil**
- **1 large egg (50 grams), room temperature**
- **1 teaspoon (7 grams) molasses (not blackstrap)**
- **1 teaspoon (6 grams) vanilla bean paste**
- **1 cup (125 grams) unbleached cake flour**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon ground cinnamon**
- **¼ cup (28 grams) chopped toasted walnuts**

Mousse:

- **2 tablespoons (30 grams) water**
- **1½ teaspoons (4.5 grams) unflavored gelatin**
- **8 ounces (226 grams) white chocolate, finely chopped**
- **1½ cups (360 grams) cold heavy whipping cream, divided**
- **2 tablespoons (42 grams) molasses (not blackstrap)**
- **2 teaspoons (4 grams) ground cinnamon**
- **¼ teaspoon kosher salt**

Cream:

- **1 tablespoon (15 grams) water**
- **1 teaspoon (3 grams) unflavored gelatin**
- **1½ cups (360 grams) cold heavy whipping cream**
- **¾ cup (90 grams) confectioners' sugar**
- **1 teaspoon (6 grams) vanilla bean paste**
- **⅛ teaspoon kosher salt**

Garnish: ground cinnamon

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. For cake: In a medium heatproof bowl, place dates in an even layer; add ⅓ cup (80 grams) boiling water, and let stand for 15 minutes, stirring occasionally.
3. In the work bowl of a food processor, pulse date mixture until puréed, stopping to scrape sides of bowl. (It's OK if flecks of date remain.)
4. In a large bowl, whisk together date purée, brown sugar, oil, egg, molasses, and vanilla bean paste.
5. In a medium bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon. Gradually add flour mixture to date mixture, stirring just until barely combined. Fold in walnuts until combined. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer. Firmly tap pan on a kitchen towel-lined counter several times to release any air bubbles.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool in pan for 10 minutes. Remove sides of pan, and let cool completely on pan base on a wire rack.
7. Return pan sides, and line with 2 (16x5-inch) strips of parchment paper, overlapping as needed to form a tight cake collar. (As long as parchment is fitted, it's OK if it isn't perfectly tight around cake.)
8. For mousse: In a small heatproof bowl, place 2 tablespoons (30 grams) water; sprinkle gelatin evenly on top. Let stand until hydrated, 5 to 10 minutes.
9. In a large microwave-safe bowl, place white chocolate.
10. In a small saucepan, heat ½ cup (120 grams) cold cream, molasses, cinnamon, and salt over medium heat, whisking frequently, until steaming. (Do not boil.) Add gelatin mixture; stir until mixture dissolves. Pour warm cream mixture over white chocolate in bowl; let stand for 2 minutes. Whisk until smooth and combined. (If white chocolate isn't completely melted, microwave mixture on high in 10-second intervals, stirring between each, as needed.) Let stand at room temperature for 20 minutes, stirring occasionally. (Mixture will be just a bit warm to the touch and the consistency of slightly thickened caramel).
11. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining 1 cup (240 grams) cold cream at medium-high

speed until soft peaks form. Stir one-third of whipped cream into cooled white chocolate mixture. Fold in remaining whipped cream in two additions until smooth and combined and no white streaks remain.
12. Spoon mousse into a large pastry bag; cut a ½-inch opening in tip. Pipe onto cooled cake; gently shake pan to help evenly spread mousse, and spread into an even layer using a small offset spatula. Refrigerate, uncovered, for 20 minutes.
13. For cream: In a small microwave-safe bowl, place 1 tablespoon (15 grams) water; sprinkle gelatin evenly on top. Let stand until hydrated, 5 to 10 minutes.
14. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat cold cream, confectioners' sugar, vanilla bean paste, and salt at medium speed until starting to thicken.
15. Heat gelatin mixture on high in 5- to 10-second intervals until dissolved. (Do not boil.) Stir 2 tablespoons whipped cream mixture into gelatin mixture. With mixer on medium-low speed, add gelatin mixture to whipped cream mixture in bowl in a thin, slow, steady stream; increase mixer speed to medium, and beat until medium-stiff peaks form.
16. Spoon whipped cream mixture into a large pastry bag; cut a ½-inch opening in tip. Pipe whipped cream mixture onto chilled mousse layer. Refrigerate until set, at least 4 hours or up to overnight. Remove sides of pan, and discard parchment. Using a small offset spatula, smooth layers flush with sides of cake, wiping spatula clean as needed. Garnish with cinnamon, if desired. Refrigerate in an airtight container for up to 3 days.

Note: *For best accuracy, be sure to measure already-boiling water for use in this recipe.*

SUGARED APPLE SLAB PIE

Makes 1 (13x9-inch) pie

Whether it's apple-picking or fall foliage that calls people to the New England countryside during autumn, all can enjoy the common roadside stand and bakery treat of freshly baked, from-scratch apple pie. With a sugared crust and bourbon-spiked filling, our apple slab pie offers all the comforts one would expect from the iconic classic.

- **7 cups (896 grams) 1- to 1½-inch-chopped peeled Pink Lady apples**
- **5 cups (627 grams) 1- to 1½-inch-chopped peeled Granny Smith apples**
- **¾ cup (150 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **3 tablespoons (45 grams) bourbon, divided**
- **1⅛ teaspoons (2 grams) ground cinnamon, divided**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¼ teaspoon ground allspice**
- **2½ tablespoons (20 grams) cornstarch**
- **2 tablespoons (28 grams) unsalted butter**
- **All-Butter Piecrust (recipe follows)**
- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) water**
- **1 tablespoon (14 grams) sanding sugar**

1. In a large bowl, stir together all apples, granulated sugar, brown sugar, 2 tablespoons (30 grams) bourbon, 1 teaspoon (2 grams) cinnamon, salt, and allspice. Let stand for 30 minutes, stirring occasionally. Stir in cornstarch.
2. Line a rimmed baking sheet with foil.
3. In a large Dutch oven, heat butter over medium-high heat until melted and bubbling. Carefully add apple mixture; bring to a boil, stirring frequently. Reduce heat to medium; cover and cook, stirring frequently, until apples are just softened, 20 to 25 minutes. Uncover and cook, stirring frequently, until liquid is thickened and apples are fork-tender, 5 to 10 minutes. Stir in remaining 1 tablespoon (15 grams) bourbon. Transfer apple mixture to prepared pan, spreading into an even layer. Let cool completely, 40 minutes to 1 hour.
4. Let half of All-Butter Piecrust stand at room temperature until slightly softened, 10 to 15 minutes. On a lightly floured surface, roll into a 16x13-inch rectangle (about ⅛ inch thick), flouring surface and rolling pin as needed. Press into bottom and up sides of a 13x9-inch rimmed baking sheet, letting excess extend over sides of pan. Refrigerate until ready to use.
5. Let remaining All-Butter Piecrust stand at room temperature until slightly softened, 10 to 15 minutes. On a lightly floured surface, roll into a 16x13-inch rectangle (about ⅛ inch thick), flouring surface and rolling pin as needed.
6. Spoon apple mixture into prepared crust in pan; smooth into an even layer. Place remaining crust on top of apple mixture; trim edges to ½ inch beyond edge of pan. Roll edges under toward rim of pan; crimp as desired. (Feel free to trim dough a bit more at corners if they seem thick when rolled.) Freeze for 15 minutes.
7. Position oven rack in bottom third of oven. Preheat oven to 425°F (220°C).
8. Place pie pan on a foil-lined rimmed baking sheet.
9. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush onto crust.
10. In another small bowl, stir together sanding sugar and remaining ⅛ teaspoon cinnamon; sprinkle sugar mixture evenly over crust. Using a small sharp knife, cut several slits in top to vent.
11. Bake for 35 minutes. Reduce oven temperature to 350°F (180°C), and cover crust edges with foil to prevent excess browning. Bake until crust is golden brown and filling is just starting to bubble under crust, 35 to 40 minutes more, loosely covering with foil after 25 to 30 minutes of baking to prevent excess browning, if needed. Let cool completely in pan on a wire rack. Refrigerate in an airtight container for up to 2 days.

All-Butter Piecrust

Makes 1 (13x9-inch) double crust

- **1¾ cups (397 grams) cold unsalted butter, cubed**
- **4½ cups (563 grams) all-purpose flour**
- **2¾ teaspoons (8.25 grams) kosher salt**
- **¾ to 1 cup (180 to 240 grams) ice water**

1. Freeze butter for 15 minutes.
2. In a large bowl, whisk together flour and salt. Add cold butter, tossing to coat. Using your fingers, cut in butter, flattening cubes into big shards and tossing butter through flour mixture to recoat, just until butter pieces are about almond-size or smaller. (If butter gets too soft, refrigerate flour mixture for 20 to 30 minutes before proceeding.)
3. Make a well in center. Add ¾ cup (180 grams) ice water. Working one small section at a time, stir with a fork until mixture begins to become hydrated; start to gently knead dough together. (Don't over-knead, as this will make the dough tough.) Add up to remaining ¼ cup (60 grams) ice water, about 1 tablespoon (15 grams) at a time, until dough is properly hydrated. (Dough should be uniformly combined and hold together easily, but it won't look totally smooth. Dough that is too dry may have sort of a dusty appearance or pockets of un-hydrated flour; it will not hold together and will appear crumbly. Dough that is too wet will feel sticky or tacky to the touch and is often smoother and/or lighter in color.)
4. Turn out dough, and divide in half. Shape each half into a rough 5x4½-inch rectangle, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour or up to 2 days.

origin of a classic

Apple Cider Doughnuts

AS ESSENTIAL TO THE NORTHEASTERN ORCHARD AS APPLE-PICKING, THESE GOLDEN, SWEETLY SPICED DOUGHNUTS ARE A FALL AFICIONADO'S DREAM COME TRUE

BY OLIVIA KAVANAGH

When the air turns crisp, the leaves take on brilliant shades of amber and gold, and the apple trees are weighed down with fruit, it's officially orchard season. Though the hayrides and rows upon rows of apple trees are sure to delight, there's one treat that truly captures the essence of fall: the apple cider doughnut. Best served piping hot from a farm stand or your favorite apple orchard shack, apple cider doughnuts, or simply cider doughnuts, are the epitome of fall flavor. Crisp, golden, and craggy on the outside but tender on the inside, the doughnuts often get a generous dusting of cinnamon sugar before being served to eagerly awaiting orchard-goers.

Despite their more widespread popularity now thanks to nationwide doughnut chains and packaged varieties, cider doughnuts didn't really achieve mainstream popularity until the 1950s. But it's believed that iterations of the apple cider doughnut existed as early as the beginning of colonial times in America. With harsh winters ahead, colonists had to be resourceful, letting nothing go to waste. This included reserving animal fats for preserving and frying foods and finding uses for apples left over after a bountiful fall harvest. Though the resulting doughnut was probably closer to an apple fritter, with the apple left in chunks instead of puréed or boiled down to cider, one thing was clear: apples and doughnuts made a pretty great pairing.

Jump ahead to the early 1900s, and Adolph Levitt enters the scene as a recent immigrant from Russia looking to start a business in the US. He quickly recognized the strong demand for doughnuts, with veterans of World War I looking for a re-creation of those cooked by Salvation Army women in the trenches of France. He decided to start out with a bakery in Harlem, New York, but his entrepreneurial spirit would soon see him expanding his ventures nationwide. Though doughnut-making machines weren't unheard of at the time, Adolph was the one to streamline the process. In 1920, he started the Doughnut Machine Company, which sold his patented automatic doughnut-making machine. Soon after, he expanded his offerings, preparing and selling standardized mixes under the trade name Downyflake that could be used in his machines. In 1931, the company opened its first Mayflower Coffee Shop in New York City, and Downyflake Shops were franchised soon after. The franchises spread across the US, with about 400 stores open across the country at the company's height. Predictably, the majority were located in New England. The company eventually changed its name to the Doughnut Corporation of America (DCA), unsurprisingly dominating the doughnut industry and earning Adolph the title of Doughnut King.

Over the years, there was a constant call for innovation, from creative marketing campaigns to developing new and unique flavors of doughnuts. By the 1950s, the DCA was in search of a new flavor that would capture the essence of fall. Thus, the apple cider doughnut was officially born. On August 19, 1951, the *New York Times* published an article stating, "A new type of product, the Sweet Cider Doughnut will be introduced by the Doughnut Corporation of America in its twenty-third annual campaign this fall to increase doughnut sales. The new item is a spicy round cake that is expected to have a natural fall appeal." A classic buttermilk doughnut but with apple cider added to the batter and cinnamon sugar on the outside, the doughnut became wildly popular at Adolph's Downyflake and Mayflower stores and local orchards alike. Across the country, different family-owned orchards could tinker with the recipe, adding their own cider to the dough and pairing the doughnuts with a hot or cold glass of fresh apple cider on the side. Together, the delightfully rich and tangy cider complemented the warmly spiced, cakey doughnuts, making the duo the ultimate fall treat.

The first documented references to cider date back to Roman times, around 55 BC, when Julius Caesar invaded

present-day England and discovered locals drinking a cider made from fermented crabapples. The lightly boozy beverage became a staple across Europe after the Norman Conquest of England in 1066 spurred the introduction of numerous apple varieties from France. Years later, when colonists made the journey from Europe to the Americas, they'd carry this tradition with them, planting apple trees in their new Northeastern colonies. Water was notoriously unsafe to drink, and an abundance of apples at most early homesteads had colonists relying upon apple cider as their primary beverage. Plus, pressing and fermenting fresh apple juice ended up being the easiest and most economical way to preserve a large apple harvest.

To make cider as we know it today, apples are cut, washed, and ground to a consistency similar to applesauce. The mashed apples are then pressed into fresh juice, and it's at this point that the distinction between apple cider and apple juice is made. Cider, in American terms, is raw apple juice that hasn't undergone a filtration process to remove sediment and pulp. Apple juice, on the other hand, is filtered and then often heated in a process called pasteurization, helping it to stay fresh longer. Though both have their merits, the rich, amber-hued cider served at most orchards has a depth to it that can only be achieved through the less invasive cider-making process. And it's this cider that both sweetens and flavors the delicious cider doughnuts served alongside it.

For those who grew up in the Northeast or Midwest, the apple cider doughnut is no secret. Synonymous with fall, the dough is first flavored with apple cider to give each doughnut its signature subtle apple-y kick. Spices like cinnamon and nutmeg in the dough produce a flavor akin to mulled apple cider, and buttermilk helps create an especially rich, tender, slightly tangy doughnut. The cake dough typically uses baking powder as its main leavener, allowing the doughnuts to fry up fluffy, craggy, and crisp. Coated in cinnamon sugar right out of the fryer, the doughnuts sing with the sweet aromas of apples, sugar, and spice. And with our recipe, you can take a taste of the orchard home and have cider doughnuts ready to fry whenever the fall cravings hit.

SPICED APPLE CIDER DOUGHNUTS

Makes 10 to 12 doughnuts

As essential to fall as the changing leaves, these apple cider doughnuts are a warm, lightly crisp treat that capture the essence of the orchard in every bite. Reduced apple cider and apple butter are paired with cinnamon and apple pie spice to create a sweetly spiced dough that fries into delightfully tender, craggy-topped golden rings.

3 cups (720 grams) apple cider*
6 tablespoons (84 grams) unsalted butter, softened
1¼ cups (250 grams) granulated sugar, divided
2 large eggs (100 grams), room temperature
3½ cups (438 grams) all-purpose flour
4 teaspoons (20 grams) baking powder
2¼ teaspoons (4.5 grams) ground cinnamon, divided
1¾ teaspoons (3.5 grams) apple pie spice, divided
1⅛ teaspoons (3 grams) kosher salt, divided
¼ cup (60 grams) whole buttermilk, room temperature
¼ cup (70 grams) apple butter*
1 teaspoon (4 grams) vanilla extract
4 cups (908 grams) all-vegetable shortening
4 cups (896 grams) vegetable oil

1. In a medium saucepan, bring cider to a boil over medium-high heat; cook until cider is reduced to ½ cup (135 grams), 20 to 35 minutes. (See Notes.) Pour mixture into a heatproof liquid-measuring cup; let cool completely. (Cider will change slightly in volume and weight as it cools; add additional room temperature cider to make ½ cup [135 grams], if needed.)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and ½ cup (100 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. (Mixture may look a bit broken, but batter will come together.)
3. In a medium bowl, whisk together flour, baking powder, 1½ teaspoons (3 grams) cinnamon, 1¼ teaspoons (2.5 grams) pie spice, and 1 teaspoon (3 grams) salt. In a medium bowl, whisk together cooled cider, buttermilk, apple butter, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cider mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Cover and refrigerate for at least 1 hour.
4. Line a baking sheet with parchment paper.
5. Transfer dough to a heavily floured surface; fold dough on itself once just to bring it together; pat or roll to ⅜- to ½-inch thickness. Using a 3½-inch doughnut cutter dipped in flour, cut dough. Gently transfer cut dough to prepared pan. Reroll and cut scraps, flouring surface again, as necessary.
6. In a large heavy-bottomed saucepan or Dutch oven, place shortening and oil; heat over medium heat until a deep-fry thermometer registers 350°F (180°C). Line a large rimmed baking sheet with paper towels.
7. Working in batches of 2, fry doughnuts until golden brown, 1 to 1½ minutes per side, adjusting heat as needed. (See Notes.) Using a spider strainer, transfer doughnuts to prepared pan. Let drain and cool slightly.
8. In a large bowl, combine remaining ¾ cup (150 grams) sugar, remaining ¾ teaspoon (1.5 grams) cinnamon, remaining ½ teaspoon (1 gram) pie spice, and remaining ⅛ teaspoon salt. Coat warm doughnuts in sugar mixture. Serve warm. Best served same day.

**We used Red Jacket Apple Cider and Musselman's Apple Butter.*

Notes: *Since stovetops can vary, apple cider may take less or more time to reduce. Keep an eye on it, especially as it gets closer to ½ cup.*

For doughnuts that are done and not doughy, an instant-read thermometer inserted in the center should register at least 198°F (92°C) to 200°F (93°C).

cover recipe

fast-fix baking

PUMPKIN SNICKERDOODLE MUFFINS

PACKED WITH PUMPKIN AND ADORNED WITH A DELICIOUS SNICKERDOODLE STREUSEL, THIS IS THE DEFINITIVE MUFFIN FOR FALL

PUMPKIN SNICKERDOODLE MUFFINS

Makes 12 muffins

An inviting blend of warm snickerdoodle spice and delicately sweet pumpkin, these muffins offer a punched-up autumn flavor profile. Best of all, the stir-together batter can be whipped up in a flash and the Snickerdoodle Streusel can be made ahead, supplying the perfect baked good when you need to make something delicious on the fly.

- **2½ cups (313 grams) all-purpose flour**
- **1 cup (200 grams) granulated sugar, plus more for sprinkling**
- **½ cup (110 grams) firmly packed light brown sugar**
- **2¼ teaspoons (11.25 grams) baking powder**
- **1½ teaspoons (3 grams) ground cinnamon**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground nutmeg**
- **1 (15-ounce) can (425 grams) pumpkin pureé**
- **⅔ cup (149 grams) vegetable oil**
- **½ cup (120 grams) whole milk, room temperature**
- **3 large eggs (150 grams), room temperature**
- **Snickerdoodle Streusel (recipe follows)**

PRO TIP
Batter can be made the day before and refrigerated, covered, until ready to use.

1. In a medium bowl, whisk together flour, sugars, baking powder, cinnamon, salt, and nutmeg.
2. In a large bowl, whisk together pumpkin, oil, milk, and eggs. Gradually add flour mixture, folding until combined and no flour pockets remain. (Batter will still be lumpy.) Cover with plastic wrap, and let stand at room temperature for 30 minutes.
3. Preheat oven to 375°F (190°C). In a checkerboard-like pattern, butter every other well of 2 (12-cup) muffin pans. (See Notes.) Sprinkle sides and bottoms of buttered wells with granulated sugar, tapping out any excess. (Alternatively, line muffin cups with paper liners.)
4. Spoon 7½ tablespoons (121 grams) batter into each prepared muffin cup. (Muffin wells will be extremely full, but batter will bake beautifully.) Sprinkle Snickerdoodle Streusel on top of batter (4 to 5 teaspoons or 15 grams each).
5. Bake for 10 minutes; reduce oven temperature to 350°F (180°C), and bake until a wooden pick inserted in center comes out clean, 12 to 15 minutes more. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on a wire rack.

Notes: *We used Williams Sonoma 12-well Goldtouch® Pro Nonstick Muffin Pans.*

If you have only 1 (12-cup) muffin pan, simply clean, cool, butter, and sugar pan between batches. Muffins can also be baked side by side in the same pan at the same time. Tops of muffins will touch when baking, but the end product will be just as delicious.

Snickerdoodle Streusel

Makes 1¼ cups

- **½ cup (63 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **1¼ teaspoons (2.5 grams) ground cinnamon**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (57 grams) cold unsalted butter, cut into ½-inch cubes**

1. In a large bowl, stir together flour, sugar, cinnamon, and salt. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size or smaller. Pinch and rub pieces of butter into dry ingredients with fingertips until mixture comes together and resembles wet sand. Freeze for 20 minutes or until ready to use.

TRISH'S SILVER LINING

TRISH TALKS THROUGH MUFFIN LINERS, SPICE POTENCY, AND BREAD SHELF LIFE

Do I need to use muffin liners every time? Or can I just spray my muffin pan and call it a day?

Great news! Whether you forgot to buy them (again) or just want to skip the cost, muffin liners aren't always a must. With the proper pan prep, bakery-style muffins and cupcakes can still be in your future. Baking spray with flour is one convenient, easily accessible option. Just give each muffin well a thorough spritz and then spoon your batter in. Fats like butter, shortening, and oil are other alternatives. Simply use a pastry brush or paper towel to apply a thin, even layer. Add a light dust of flour, if needed, and shake out any excess. Once baked, let your treats stand in their wells for 5 to 15 minutes. This gives them some time to set and cool slightly; trying to move your tender-crumbed creations too quickly could cause them to crumble. After that brief wait, use a small offset spatula or butter knife to loosen edges, and remove those beauties from the pan. There may be some trial and error involved, with some preparations better suited for certain baked goods. There's always some risk of sticking, and going sans liners may mean more pan wear. Some items may bake a bit differently from their muffin liner equivalents, but they're bound to be just as delicious. Our Pumpkin Snickerdoodle Muffins on page 112 are just one tasty success story.

Is there a big difference in flavor strength between freshly ground spice and pre-ground spice?

If spices were a song, freshly ground versions would be like listening on a top-notch sound system with the volume turned up. Toast them beforehand and you've just turned that dial up further. Beyond a stronger overall impact, you'll likely notice notes and nuances you didn't before. The spice world is vast, encompassing a variety of plant-derived substances used to flavor and/or color foods. For many of those spices, their flavor and aroma come from oils. Often volatile, those oils stay more safely packaged in whole-spice form but decrease in pungency once ground and exposed to air. Think of freshly cracked black pepper versus that poor dusty shaker at the back of the cabinet. The former can taste intriguingly fruity and bright, with a hint of heat, while the latter is a mere whisper of what it used to be. Now, there's no arguing the convenience of ground spices. Feel free to stock frequently used favorites, aiming to use them within 6 months to a year. But do consider working some freshly ground spices into your routine. Our Spice Up Your Life! feature (page 89) highlights four fragrant mixes for inspiration. If you won't use them fast enough, divide them among cute tins and give some as gifts.

I feel like my freshly baked bread doesn't last much longer than two days. How can I extend its shelf life?

Without added preservatives, homemade loaves sadly don't last long. There are *some* breads that do boast a lengthier life expectancy, though. Amply enriched breads like brioche or challah are one example. Sourdough's acidity and lactic acid bacteria also make it slower to stale and less prone to mold. And then there are loaves made with *tangzhong*. When added to bread, the gelatinized starches in this precooked paste help absorb and retain moisture for longer. Check out our Tangzhong Magic feature on page 81 to learn more. That said, there are also storage best practices to try to lengthen that shelf life. Skip refrigeration, which makes scratch-made bread stale faster. Instead, store at room temperature in a cool, dry spot away from direct sunlight. Bread boxes or bags, made to maintain prime bread environs, are ideal containers. A paper bag properly sealed can also work in a pinch, while plastic wrap—which traps mold-promoting moisture and heat—is best avoided. If you won't finish in a few days, freezing is the best idea. Simply wrap properly cooled portions in a double layer of freezer-safe packaging. Some sources say they'll last for half a year, but aim to use within 1 to 2 months for best flavor and quality.

Have a baking question for Trish? Email us at *bakefromscratch@hoffmanmedia.com* and your question could be featured in our next issue!

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